



WINES of St. Innocent Winery
with special guest Mark Vlossak

Tuesday, May 5th, 2026

5:30 p.m. seated dinner

Four course dinner \$160 per person (tax and gratuity excluded)

Mark Vlossak, owner and winemaker, will lead a tasting paired with 4 courses crafted by Executive Chef Justin Garcia and his team.

Book by calling 22 Bowen's (401)841-8884

Crafting Wines With a Sense of Place Since 1988

Mark began St. Innocent Winery in the Willamette Valley, Oregon in 1988 and quickly established himself as one of the premier winemakers in the area, finding sites that had potential to produce wines with a true sense of place.

Today, under Mark's leadership, the winery continues to produce outstanding wines from esteemed sites within the Willamette Valley. Our estate vineyard was planted in 2018 and we expect to harvest our first fruit in 2022. Vickianne Vlossak's daughter Makenzie has spent the last several years working harvests in Oregon and Germany and is training with Mark to eventually take over the reins at St. Innocent. Our winery produces critically acclaimed Pinot Noir, Chardonnay, Pinot Blanc, and Riesling, along with a small program devoted to sparkling wines produced in the traditional method.

Please note that substitutions regarding dietary preferences cannot be made, allergies will be accommodated.

For more information regarding the wines please visit <https://stinnocentwine.com>



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CANAPES

oyster & rhubarb
Iberico pork with olive & hazelnut tapenade
crispy rice with avocado & cucumber

St. Innocent, Temperance Hill Vineyard Riesling, Eola-Amity Hills, 2023

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FIRST COURSE

Pan Roasted Halibut
pea & mint risotto, pea & radish salad

St. Innocent, Freedom Hill Chardonnay, Polk County, 2022

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SECOND COURSE

Pistachio Crusted Duck Breast
roasted baby beets, braised pearl onion, beet pearls
St. Innocent, Freedom Hill Pinot Noir, Polk County, 2021

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THIRD COURSE

American Wagyu Striploin & Karen Elizabeth Scallops
spring onion purée, local mushroom, pickled ramps
St. Innocent, Momtazi Vineyard, McMinnville, 2021
St. Innocent, Shea Vineyard, Yamhill-Carlton, 2021

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FOURTH COURSE

Berries & Cream
strawberry pot de crème, mint, holland white strawberry
St. Innocent Crémant Rosé

CULINARY TEAM
EXECUTIVE CHEF: JUSTIN GARCIA
EXECUTIVE SOUS-CHEFS: WANS PIERRE