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1. [Travel](#)
2. [Local Getaways](#)

See also:

- [Local Getaways](#)
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2015 Field and Vine Dinners in the Field: Fine dining at the source

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If you are a wine enthusiast or a lover of locally sourced foods, you be pleased to know that the exciting line up of Field and Vine Dinners in the Field numbers close to twenty events this year.



Seven courses paired with wine provided an amazing evening for food and wine enthusiasts at the Southwest Wine Collective's Field and Vine - Dinners in the Field Kick-off. (Elizabeth R Rose)











Elizabeth R. Rose

I was introduced to Chef Pascal Chureau's passion for close-to-the-source fine dining one rainy evening at a Field and Vine dinner at the beautiful [Wooden Shoe Bulb Farm](#).

We were seated at tulip-decorated tables under a huge lighted tent. It was a spirited evening. Chef Pascal had invited Chef Paul Klitisie of [Willems on Main](#) in Vancouver, Washington to cook with him. Chef Pascal is French and Chef Paul Dutch. The ingredients, though, were from local farms. Together the chefs, cooking over portable stoves under their own open tent, prepared the food and talked to guests while dodging raindrops. Between courses their camaraderie was evident as they joked and laughed.

They set the tone for an elegant yet informal dining experience. Courses were served family style. I was impressed with the culinary skill of the chefs in less than ideal conditions. I soon found out that this is the norm for Chef Pascal's Dinners in the Field. The event series brings diners intriguing, carefully prepared dishes from the local fields or, many times, directly from the host farm. You can't get a meal any fresher or more representative of Oregon's bounty.

The Field and Vine kick-off dinner, held a week ago, was a bit different. Chef Pascal, and partner Chef Ian Ragsdale, both of [Allium Bistro](#) in West Linn, cooked. But the dinner was held inside, in a Portland neighborhood winery. This unique setting, sans professional kitchen, drew diners who lived locally or who were followers of the popular Field and Vine dinner series.

The event was held in the heart of the exciting SE Division Street area known for being one of Portland's hottest food destinations. The venue was the [Southeast Wine Collective](#). The urban center for small winemaking ventures (ten start-up wineries make wine there) is headed up by Thomas and Kate Monroe. The young couple learned winemaking in France and that is reflected

in their wines. They have a tasting room with a convivial community feel where they offer tasting flights and French small plates.

The tasting room is cozy at the Southeast Wine Collective, so where was the dinner held? The long tables, adorned with flowers and candles, stretched the length of the winery's keg room. The chefs worked in a space behind the kegs and grilled the asparagus and steak outside. Diners were greeted by the delightful smell of the grill before entering the winery for a formal greeting with passed appetizers, crab on crostini, paired with a refreshing rosé.

We were seated and enjoyed the relaxed social evening learning about the food and wine from Chef Pascal and the Monroes. Diners enjoyed the seven-course meal starting with the sweet Spring Onion Tart and ending with an amazing Crème Fraiche Rhubarb Pie. I was particularly impressed with the farm-fresh produce tasting as fresh as if it had been picked from a field just out the back door. Greens were carefully dressed and prepared to bring out the field-fresh taste.

Each course was paired with an excellent well-balanced fine wine from the collective. We were surprised to find out that they were tap-drawn wines and are available for sale in small refillable growlers, dubbed *La Growlette*. In fact, many little brown wine jugs left with new owners that evening. Southeast Wine Collective was the first winery in the nation permitted to sell wine this way and we all thought it was a great idea. Bottling wine adds at least \$4 to the cost of the wine. Our purchases ran approximately \$20 per growler, a steal for such good wine.

This year, you'll have close to 20 dinner events to choose from ranging from dinner on an elk farm to an event on an alpaca farm as well as winery events. Chef Pascal's carefully planned dinners are scheduled through December. He cooks with Chef Ian and, often, a noteworthy guest chef.

You'll be surprised that the dinners, as dinners go in Portland, are not all that expensive. The all-inclusive price is \$85 - \$90 per person for each dinner includes food, wine, and gratuity. And you'll not go hungry or thirsty. Diners often request seconds from the family-style platters and wine is plentiful.

Here is the exciting line-up. You can purchase tickets [online](#) now.

Saturday, Apr 25, 2015 - Rosse Posse Elk Farm & Forest Edge Vineyard

Saturday, May 16, 2015 - Long Farm Barn & Ribera Vineyards

Saturday, May 30, 2015 - Wooden Shoe Tulip Farm & Vineyards & Deschutes Brewery

Saturday, Jun 13, 2015 - St Josef's Vineyard and Winery

Saturday, Jun 27, 2015 - Pete's Mountain Vineyards & 19th Street Farms

Saturday, Jul 11, 2015 - Stoller Family Estate & Guest Chef Paul Klistie

Saturday, Jul 18, 2015 - Christopher Bridge Cellar with Gompers Gin

Saturday, Jul 25, 2015 - King's Raven Winery (benefits [Farmers Ending Hunger](#))

Saturday, Aug 1, 2015 - Alexeli Vineyards & Portland Creamery

Saturday, Aug 15, 2015 - Beckham Estate Vineyards

Saturday, Aug 22, 2015 - Fir Point Farms

Sunday, Aug 30, 2015 - Rare Plant Research & Villa Catalana Cellars

Saturday, Sep 5, 2015 - Fiala Farms & Dobbles Family Estate

Saturday, Sep 12, 2015 - Alpacas at Marquam Hill

Saturday, Sep 19, 2015 - Terra Vina Wines

Saturday, Oct 3, 2015 - Morning Shade Farm & Owen Roe Wines

Saturday, Nov 7, 2015 - Rosse Posse Elk Farm & Forest Edge Vineyard

Saturday, Dec 5, 2015 - Dobbles Family Estate

You'll be helping two causes in 2015. Dinners benefit [Oregon Farm Loop](#) and [Farmers Ending Hunger](#)

[More Information and Full Schedule with Menus](#)

Note: As is common in the travel industry, the writer was provided with a meal for the purpose of review. While it has not influenced this review, the writer believes in full disclosure of all potential conflicts of interest.