

TASTE NEWBERG

TRUFFLE MONTH IN NEWBERG OFFERS SPECIAL TASTE EXPERIENCES THAT HAPPEN ONLY ONCE A YEAR

Newberg Truffle Month returns to wine country in February, with vacation packages, truffle-themed meals, gourmet tastings, and other activities that spotlight the winter delicacy

Newberg, Oregon (January 9, 2023) — [Taste Newberg](#), the official online visitor resource for the city of Newberg, will host the **third annual Newberg Truffle Month** starting February 1, 2023 as part of its winter “Wake Up in Wonder” campaign.

Located just 40 minutes from Portland, Newberg businesses will offer truffle-themed **lodging packages, dining specials, and seasonal products** throughout the month of February. The full list includes **14 restaurants, wineries, hotels, and shops featuring truffles from Oregon and beyond** (please find the full list below). Taste Newberg's truffle guide is growing and can be found at tastenewberg.com/blog/trufflemonth.



Chef Erick Caballero and guide Stephan Czarnecki enjoying lunch on Black Tie Tours' “Bougie Truffle Tromp,” photo by Britt Eisele courtesy of Taste Newberg

Truffle Month Experiences in February:

The Allison Inn & Spa (2525 Allison Lane)

Newberg's destination spa has partnered with Black Tie Tours and Furioso Winery for an exclusive truffle experience for hotel guests. The weekend starts with a five-course truffle dinner at JORY restaurant (under new Chef Jack Strong) and continues in the morning with a truffle hunt led by Stefan Czarnecki and his trained truffle dog Ella. Along the way, guests will learn truffle hunting do's and don'ts, storage and care of truffles and how to best use truffles at home. A truffle lunch will be prepared over an open fire by Chef Erick Caballero. The weekend package ends with an intimate, multi-course truffle dinner at Furioso Winery, paired with award-winning Pinot Noir wines. The package price (\$2,250 per couple) includes a two-night stay in a Deluxe King Guestroom, the truffle tasting menu for two at JORY, the truffle hunt, transportation and lunch, dinner, and transportation to and from Furioso Winery. Packages are limited; more information can be found [here](#).

Lifestyle Properties (various locations throughout Newberg)

With a range of Newberg vacation rentals—from stylish, affordable apartments in the heart of downtown, [Yamhill Flats](#), to large luxurious homes like [The Pearl](#)—Lifestyle Properties has partnered with the Oregon Truffle Festival on an unforgettable dinner at Adelsheim Vineyard February 4. Adelsheim Vineyard is a legacy winery in the Willamette Valley and the first winery in the Chehalem Mountains.

Black Tie Tours

Owner Stefan Czarnecki and his trained truffle dog Ella will take you on an Oregon truffle foraging adventure during peak truffle season. Truffle tours (schedule [here](#)) are \$200-\$300 per person and include a 1-2 hour truffle hunt, a chef-prepared lunch, transportation from Downtown Newberg, truffle education and culinary tips, and a truffle take-home gift. The winter truffle hunt schedule includes guest winemakers from Utopia Winery (February 10), Bells Up (February 26), and more.



A handful of native Oregon truffles, foraged by Stephan Czarnecki of Black Tie Tours, photo by Britt Eisele courtesy of Taste Newberg

Anam Cara Cellars (306 N. Main Street)

Located in downtown Newberg, Anam Cara Cellars will offer local truffled popcorn with their wine tastings Thursday through Sunday during the month of February. The tasting room's Cheese and Charcuterie plates will also include truffled cheese.

Arborbrook by Cooper Mountain Vineyards (17770 NE Calkins Lane)

Throughout the month of February Arborbrook will offer a chocolate pairing to add to their flights of biodynamically grown Pinot Noir, served in their beautiful modern new tasting room. The quartet of chocolate bon bons are made locally by Teeter Totter Treats & Sweets (owned by The Newburgundian Bistro) – each chef-created chocolate is filled with a culinary center – including one featuring truffles.

Chapters Books & Coffee (701 E. 1st Street)

Newberg's independent bookstore and coffee shop also highlights local products, including local truffle oil made nearby at the Joel Palmer House in Dayton.

Good Company Cheese Bar & Bistro (602 E. 1st Street)

This gourmet food shop and café in Downtown Newberg will feature a special truffle cheese and charcuterie plate throughout the month of February. The shop also has several truffle products available.

Honey Pie Pizza (112 ½ S. College Street)

This pizza shop down an alley in a former garage serves up artisan pies every night for takeout or enjoyment on their tented outdoor patio. For Truffle Month, the pizzeria will offer the addition of freshly shaved truffles to any pie, as well as warm Truffle Bread.

Miss Hannah's Gourmet Popcorn (200 Highway 99W)

Newberg's cheerful popcorn purveyor will feature infused truffle popcorn throughout the month of February. This seasonal flavor will also be available at various locations all over Newberg.

Newburgundian Bistro (203 Villa Road)

The French-inspired bistro will highlight truffles throughout their menu during the month of February, available for outdoor dining or to-go meals.

REX HILL (30835 OR 99W)

The estate winery recently unveiled a modern tasting room, which is open daily for tasting appointments inside, as well as on the heated patio. Throughout the month of February, in-house chef David Sapp and his team will be crafting Oregon black truffle butter served with a baguette, available to add on to any wine tasting experience, and will also be utilizing truffles on their Weekend Wine Lunch menu throughout Truffle Month

Ruddick/Wood (720 E. 1st Street)

Downtown Newberg's farm-to-fork restaurant and tavern makes hand-cut truffle fries to pair with their seasonal dishes and cocktails.

The Setting Inn (20300 N.E. Highway 240)

This new wine country hotel welcomes guests to their luxury suites with a Truffle Package that includes a bottle of award winning Sauvignon Blanc, and a truffle-themed breakfast box, including cheeses and a truffle charcuterie board from Good Company Cheese Bar & Bistro in Newberg.

SubTerra Kitchen & Cellar (1505 Portland Road)

SubTerra will be highlighting locally foraged truffles in a diverse array of dishes and drinks for the month. In addition to a locally sourced, seasonal menu, SubTerra will feature a truffle tasting menu highlighting all the ways that truffles can elevate a dish.

Wolves & People Farmhouse Brewery (30203 N. Benjamin Road)

Each winter, in collaboration with the Oregon Truffle Festival, this farmhouse brewery makes La Truffe: a coveted truffled hazelnut stout.



Warming up by the fire in the lounge at The Allison Inn & Spa, photo by Carly Diaz courtesy of Taste Newberg

About Taste Newberg

Taste Newberg is the official online travel resource and Destination Marketing Organization (DMO) for Newberg, Oregon. Newberg is the northern gateway to Oregon’s Willamette Valley, the first Yamhill County town on Oregon’s Route 99W driving from Portland — the famous route to hundreds of vineyards and wineries. Over 70 wineries claim an address in Newberg itself, ranging from Oregon Pinot Noir pioneers like Adelsheim and Rex Hill wineries with bucolic estate vineyard sites, to seven tasting rooms within walking distance of each other downtown. Newberg’s charming, walkable downtown is dotted with owner-operated restaurants, cafés, locally-owned galleries and shops, as well as the Chehalem Cultural Center, George Fox University, and the Hoover-Minthorn House, the only presidential site in the Pacific Northwest. Newberg’s peaceful, picturesque surroundings can be enjoyed through vineyard tours, river paddles, hikes, walking trails, golf, cycling, hot air balloon rides, scenic drives, or a simple picnic in one of Newberg’s many parks. Learn more at Tastenewberg.com and on social media: Facebook/Instagram/Twitter: @tastenewberg