

RECEPTION

Oyster on a Half Shell; Grapefruit Dill Granita

Chicken Chili Queso Arepa

2010 Snoqualmie, Sauvignon Blanc, Columbia Valley

FIRST COURSE

Poached Arctic Char; Celeria Fennel Fritter,
Smoked Chili Apple Butter

**2010 Chateau Ste. Michelle “Eroica,”
Riesling, Columbia Valley**

SECOND COURSE

Porcini and Chocolate Dusted Duck;
Sweet Potato, Erath Chai Emulsion

2009 Erath Estate, Pinot Noir, Willamette Valley

THIRD COURSE

Col Solare Braised Short Ribs; Smashed Fava Bean,
Black Cherry Col Solare Syrup,
Fried Parsnip and Carrot Ribbons

2006 Col Solare, Columbia Valley

FOURTH COURSE

Stilton and Saucisson; Huckleberry Chutney

2007 Northstar, Merlot, Columbia Valley