

Chateau Ste. Michelle Wine Dinner

Reception

Chateau Ste Michelle "Horse Heaven" Sauvignon Blanc

Seared rare ahi tuna served on water crackers with a wasabi remoulade & citrus leek salad

Smoked salmon on crisp cucumber with a Cajun-dill cream cheese and salmon roe

Raw oysters on the half shell with spiced lemonade "shooters"

1st Course

Chateau Ste Michelle Eroica Riesling

Ginger pork sliders served on rustic toast with an apple-fig chutney and a soy cilantro glaze

2nd Course

Endive & frisee salad tossed in a balsamic vinaigrette and topped with toasted walnuts, orange segments, and creamy brie cheese

3rd Course

Chateau Ste Michelle Columbia valley Chardonnay

Fire grilled Atlantic salmon served with a saffron rice pilaf and topped with a citrus salsa verde

Intermezzo

Ginger Gelato

4th Course

Chateau Ste Michelle Indian Wells Merlot & "Canoe Ridge Estate" Merlot

Oven roasted lamb shanks served over toasted orzo with roasted tomatoes and rosemary demi glace

5th Course

Chateau Ste Michelle "Harvest Select Riesling"

Crème caramel served with a fresh berry salad and a Chantilly cream