

Winemakers Reception

*Hackleback Caviar on toast points with creme fraiche and chive*

*Pork and garlic pate', aioli*

*Pepper-crusteD cured Moulard Duck breast*

*Domaine de Chaberton Estate 2008 Canoe Cave North Bluff White British Columbia Double Platinum*

*Domaine Ste. Michelle NV Extra Dry Columbia Valley Double Platinum*

*La Frenz Winery 2008 Small Lots Sauvignon Blanc Okanagan Valley Double Platinum*

*Vin du Lac 2006 Barrel Select Cabernet Franc Columbia Valley Double Platinum*

*Whitman Cellars 2005 Narcissa Red Walla Walla Valley Double Platinum*

Viognier course

*Ying & Yang plate of Yellowtail Hamachi w/ blood orange, lavender and tarragon beurre blanc / Swimming Blue Crab crusted Dayboat Scallop w/ spring pea coulis*

*Trinity Vineyards 2008 Viognier Rogue Valley Platinum*

*Vin du Lac 2008 Vie! Viognier Columbia Valley Platinum*

*William Church Winery 2008 Viognier Columbia Valley Double Platinum*

Rose' course

*Jahr's Prosciutto wrapped jumbo white Gulf Prawn with mint and melon concasse' served on a bed of red oak leaf and baby arugula with ver jus and shallot emulsion*

*Abacela Vineyards and Winery 2008 Rosado Southern Oregon Platinum*

*Greta Ranch Estate Winery 2008 Rose' Okanagan Valley Platinum*

Merlot course

*Kurobuta Tenderloin mignonette w/ Merlot-rosemary reduction, slow roasted fennel root, and wild mushroom souffle*

*Barnard Griffin 2006 Reserve Merlot Columbia Valley Platinum*

*Township 7 Vineyards & Winery 2006 Merlot Okanagan Valley Platinum*

*Zerba Cellars 2005 Merlot Columbia Valley Platinum*

Cabernet Sauvignon course

*Snake River Farm Kobe Tenderloin wrapped in house cured apple cider bacon, wilted broccolini rapini, black truffle Russian Banana fingerlings*

*Barnard Griffin 2007 Cabernet Sauvignon Columbia Valley Double Platinum*

*Glencorrie 2006 Cabernet Sauvignon Columbia Valley Double Platinum*

*Dusted Valley Vintners 2006 Reserve Cabernet Sauvignon Walla Walla Valley Double Platinum*

Syrah course

*Star Anise Braised petit Osso Bucco of local lamb, steamed baby Pak Choi, Jasmine Rice cake*

*Anelare 2005 Syrah Columbia Valley Platinum*

*Jones of Washington 2006 Syrah Wahluke Slope Platinum*

*Powers Winery 2006 Cougar Vineyard Syrah Wahluke Slope Double Platinum*

Dessert course

*Bittersweet Callebaut Ganache tarte w/ fresh Raspberries and Framboise Anglaise*

*Pacific Rim Winemakers 2008 Framboise Washington Double Platinum*

