

2010 AUTUMN WINE DINNER

Saturday, October 23, 2010

\$85.00 for resort guests & \$95.00 for non-resort guests (plus tax & 20% service charge)

6:00pm



Featuring the Wines of Chateau Ste. Michelle

Reception

Eroica Riesling 2008

A selection of passed hors d'oeuvres



First Course

Horse Heaven Sauvignon Blanc 2008

Rogue Creamery Chevre & Almond Terrine

Vanilla-Persimmon Chutney

Second Course

Indian Wells Chardonnay 2007

Brown Butter Poached Pacific Halibut

Dungeness Crab & Lobster Mushroom Fricassee, Lemon Arancini

Third Course

Cold Creek Merlot 2006

Brined Cedar-Roasted Copper River Salmon

Twin Lentil Cassoulets, Fall Tomato & Apple-wood Smoked Bacon Confit

Fourth Course

Indian Wells Caberbernet Sauvignon 2007

Spice Rubbed Oregon Country Lamb Lollipops

Rosemary-Porcini Spanikopita

Fifth Course

Late Harvest Chenin Blanc 2005

Pike Creamery Blue Cheese Cheesecake

Washington Filbert Toffee Brittle, Cranberry-Wild Honey Compote

Reservations Required - 800-626-4773 or 401-466-2421

Executive Chef, Brian Hartman



for more information on the wines, please visit [http:// www.ste-michelle.com](http://www.ste-michelle.com)