

Flavors of Seattle

March 5, 2008

Grand Hyatt

Graham Beck 2004 Brut Rose, South Africa

Grilled Apple Salad

Onion Confit ~ Caprifeulli

Dom Alary Daniel et Denis 2006 La Gerbaude Cotes du Rhone

Dungeness Crab ~ Vegetable Gratin

Duckhorn Decoy 2005 Napa Valley Red

Ravioli Duxelle ~ Serrano, Cream Reduction

Chateau Saint André Corbin 2004 St Georges-Emilion

Apple Glazed Sonoma Saveur ~ Foie Gras Butter

Celeriac, Rillette, Hazelnut Stuffing

Domaine Terlato & Chapoutier

2006 Shiraz ~ Viognier, Victoria, Australia

Blackberry Pastries ~ Fried Sage, Sea Salt

94 Stewart Restaurant

Celinda Norton, Executive Chef