



Flavors of Seattle
March 5, 2007
Grand Hyatt

Hand Served Appetizer ~

Bleu Cheese and Herb Polenta Cake with
tenderloin of beef, demi glace

Asparagus Gazpacho

with Green Tea

Josmeyer "Les Folastries" 2004, Alsace

Seared Sea Scallop

Aropa

Crushed Marcona Almond

Butternut puree

Vegetarian option ~

scallop to be substituted with seared squash round

Melipal Malbec 2004, Mendoza

Grilled Endive

Maple laced Duxelle

Mushroom allergies ~ wine braised shallot, leek mire poix

Clos du Prjeur 2004, Vin de Pays

Rosemary Roast Duck

Port Braised Cipollini

Ivory Rose Potato

Green beans

Vegetarian option ~

Celeriac, carrot Gratin with Port Braised Cipollini, Green beans

Ash Hollow Cabernet Sauvignon 2003, Walla Walla

Arriba Tart

Grand Cru Chocolate

Single Plantation—Arriba Mocache, Los Rios, Ecuador

72% ~ Swiss Processing

B.R. Cohn Cabernet Sauvignon 2003, Sonoma Valley

Olive Hill Estates