

# Wine Dinner

Thursday, August 7

6:30pm

\$90

per guest, non inclusive of taxes and gratuity

## Summer Aperitif

*Steward's cheese array to enjoy at your leisure  
accompanied by a special summer beverage*

## 2007 Sauvignon Blanc

*Marcona encrusted Dungeness Crab Cake  
Endive salad ~ confit of Walla Walla onion*

## 2005 Grenache

*Duck confit ~ golden beet, grilled fennel  
cinnamon scented hazelnut oil glaze*

## 2004 Meritage

*Blueberry ~ honeydew gazpacho  
fresh onion ~ jalapeno  
tarragon*

## 2004 Sogno

*Ginger, molasses roast chicken pastry  
fresh Yakima vegetables ~ roast garlic  
white truffle edged blend of wild mushroom*

## 2003 Syrah R

*Valrhona Fudge Cake  
clove scented Valrhona ganache*