

FLEUR DE SEL

presents

Wine maker dinner hosted by
George and Mary from the Dinner Party
Joe Gore and Jennifer Haun from Ste Michelle Winery

Amuse bouche

2013 Tenet Le Fervant, Rhone blend

Lamb cheeks terrine
Roasted garlic spread
Local pea shoots

Appetizer

2012 Chateau Ste. Michelle, Canoe Ridge Estate vineyard, merlot

Cream of cassoulet topped with
A gougère filled with foie gras and bacon jam

Second course

2012 Chateau Ste Michelle, Ethos Reserve, cabernet sauvignon

Crispy organic kale salad with fennel and Napa cabbage
Laurel's Othello WA Bebe Asiago cheese

Main Course

2012 Chateau Ste Michelle, Artists Series, meritage

Smoked duck pastrami breast
Caramelized onions risotto
Balsamic demi glace, crispy skin

Dessert

2014 Eroica, riesling

Fleur de sel caramel mousse
Roasted savory spiced Bosc pears
Sablé Breton

Some dishes may change depending on availability

Price per person : \$ 96 including sales tax and gratuity.
(each taste of wine is a 3 oz. pouring)

Thursday March 9th, 2017.