



Winemaker's Dinner
Featuring Covington Cellars
Friday, April 2, 2010

~First Course~

Poached Seckel Pear Salad

Mâche, Frisee, Manchego, Meyer Lemon Vinaigrette
2008 "Dress White", Klipsun Vineyard, Red Mountain, WA

~Second Course~

Pancetta & Caramelized Onion Ravioli

Balsamic & Garlic Compound Butter
2007 Sangiovese, Columbia Valley, WA

~Third Course~

Duck Confit Crepinette

Marsala Scented Golden Raisin & Tart Cherry Compote
2006 "Rough House Red", Red Table, Columbia Valley, WA

~Intermezzo~

~Fourth Course~

American Kobe Beef Tenderloin

*Crème Frachie Whipped Potatoes, Grilled Scallions,
Peppered Bacon, Cassis Demi Drizzle*
2006 Cabernet Sauvignon, Columbia Valley, WA

~Fifth Course~

American Artisan Cheeses

Fresh & Dried Fruit, Nuts, Jam, Crackers
2006 Late Harvest Sauvignon Blanc, Columbia Valley, WA

Chef Scott Lents

Sous Chef Paul Maccario

\$125 per person

(inclusive of tax & gratuity)

Reservations required 425.803.5595