



SPARKMAN CELLARS WINE DINNER

Sunday, May 20, 2012

6:15 PM RECEPTION

Passed Hors d' Oeuvres

Pearl Sauvignon Blanc, Columbia Valley 2010

7:00 PM DINNER

Local Halibut with English Peas, Kohlrabi Slaw, Yogurt, Cucumber and Mint

Apparition Roussanne, Columbia Valley 2010

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Nettle Agnolotti with Pea Vines and Morel Mushrooms

Stella Mae, Red Mountain 2009

Ruby Leigh, Red Mountain 2009

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Wild King Salmon with Yakima Asparagus, Wild Ramps, and Ginger, Veal Jus

Preposterous Malbec, Red Mountain 2010

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Grilled Venison with Celery Root Puree, Fava Beans and Rhubarb Jus

Ruckus Syrah, Columbia Valley 2010

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Chocolate and Strawberry Tart with Whipped Cream and Rhubarb Jelly

Warre's, Late Bottle Vintage Port 2000

*\$85 per person
plus tax and gratuity*