

NELL'S
restaurant

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EIGHT BELLS WINERY DINNER

Wednesday, June 20, 2012

to start

6:15pm

Sweet Onion Tartlets
White Corn Soup with Basil Oil
Sea Scallop with Tarragon, Lime and Leek Confit
Pinot Gris, OR 2010

dinner

7:00pm

Wild King Salmon with Roasted Walla Walla Onions, Fresh Chick Peas and Yogurt, Mint Cream
Chardonnay, French Creek Vineyard, WA 2010

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Morel Mushroom Risotto with Thyme and Reggiano Parmesan Cheese
Roosevelt Red 2009

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Roasted Cornish Hen with Baby Turnips, Fava Beans and Bing Cherry Jus
Shellback, Cabernet, Merlot and Syrah Blend 2009
Red Mountain Cabernet Sauvignon 2009

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Grilled Kobe Hanger Steak with Sweet Potato Puree, Green Beans and Green Garlic Jus
Syrah, Yakima Valley 2009

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Local Apricots with English Cream and Bay Shortbread Cookie
Le Dauphin de Guiraud, Sauternes, FR 2004

\$80. per person
plus tax and gratuity