

Chateau Ste. Michelle Wine Dinner

First Course

Canoe Ridge Chardonnay

Grilled Avocado topped with Lump Crab
Finished with a Chili-Lime Vinaigrette and Micro Cilantro

Second Course

Indian Wells Merlot

Oxtail Bolognese with Buccatini Pasta
Topped with Shaved Asiago Cheese and Micro Basil

Third Course

Syrah

Wild Mushroom Fricassee with Soft Polenta, Poached Egg and Arugula Pesto

Fourth Course

Cold Creek Cabernet Sauvignon

Marinated Skirt Steak
Served over Sweet Potato Puree
With Butter Poached Broccoli Rabe
Finished with a Natural Pan Sauce

Fifth Course

Gewurztraminer

Grilled Brioche Bread
With Warm Peanut Butter, Melted Goat Cheese and Smoked Honey
Topped with Peanut Butter Powder
Served with Maple Bacon Ice Cream

Executive Chef/Owner – John Varanese

Chef de Cuisine – Erik Abraham

Sous Chef – Thomas Wilburn

Sous Chef – Callie Critchelow

Guest Speaker – Michael Taylor, CWS, Certified Sommelier