

Chateau Ste Michelle

Served Dinner Menu

Dungeness Crab & Sweet Corn Fritters
Basil Aioli

Oregon Blue Cheese & Caramelized Walla Walla Sweet Onion Pizza

Carne Asada Tostada
Cabbage Pico de Gallo, Queso Fresco
Domaine Ste. Michelle Luxe Sparkling Wine, Columbia Valley



Heirloom Tomato, Fresh Mozzarella & Fresh Basil Salad
Crisp Romaine Lettuce, Balsamic Vinegar & Extra Virgin Olive Oil
Chateau Ste. Michelle Horse Heaven Sauvignon Blanc, Horse Heaven Hills



Slow Roasted New York Strip
Tomato Confit & Cabernet Jus, Crispy Bacon
Caramelized Walla Walla Onions

OR

Parmesan & Roasted Garlic Crusted Halibut
Sun-dried Tomato Beurre Blanc

Both served with
Basil & Toasted Pinenut Orzo, Seasonal Vegetables
Chateau Ste. Michelle Cold Creek Chardonnay, Columbia Valley
Chateau Ste. Michelle Canoe Ridge Cabernet Sauvignon, Horse Heaven Hills



Peach Frangipane Tart
Vanilla Bean Crème Anglaise, Whipped Cream
Chateau Ste. Michelle & Loosen Eroica Ice Wine, Columbia Valley

~ Janet Hedstrom, Executive Chef ~

Chateau Ste Michelle

Buffet Lunch Menu

Pepper Crusted Beef Tenderloin

Oregon Blue Cheese, Fire-Roasted Peppers, Caramelized Walla Walla Onions, Cabernet Demi-Glace

Soy Mustard Glazed Wild King Salmon

Peach, Nectarine & Basil Salsa, Lemon Beurre Blanc

Roasted Yukon Gold Potatoes, Garlic and Herbs

Toasted Almond and Lemon Scented Cous Cous

Green Bean, Feta & Walnut Salad

Lemon Vinaigrette

Chevre, Cherries & Toasted Hazelnuts with Seasonal Greens

Cherry-Balsamic Vinaigrette

Heirloom Tomato, Fresh Mozzarella & Basil Salad



Chocolate Framboise Torte

Raspberry coulis

Served with Chateau Ste. Michelle Late Harvest Chenin Blanc, Horse Heaven Hills

*A Selection of Chateau Ste. Michelle Single Vineyard Wines Including:
Riesling, Sauvignon Blanc, Chardonnay, Merlot and Cabernet Sauvignon*

~ Janet Hedstrom, Executive Chef ~

Chateau Ste Michelle

Appetizer Reception Menu

Cheesy Shrimp Grits, Chorizo & Pepper Relish

Roasted Taipei Pork Tostada

Peach and Nectarine Salsa, Roasted Jalapeno Aioli

Dungeness Crab and Corn Fritter

Basil Aioli

Oregon Blue Cheese, Dried Cherry and Pistachio Phyllo Triangles

Grilled Hunan BBQ Marinated Lamb Skewers

Grilled Salmon, Minted Feta, Roasted Tomato, & Lemon-Garlic Yogurt, Cucumber Slice Beef

Sliders, Onion-Bacon Jam, Beechers Flagship Cheese, Chipotle Aioli, Toasted Potato Roll

Grilled Limoncello Prawns

Artichoke & White Bean Crostini, Crispy Prosciutto

Wild Mushroom and Sun-Dried Tomato Pesto Pizza

Italian Fontina Cheese, Fresh Arugula

Grilled Chicken Skewer, Apricot Cilantro Sauce

Mini Eggplant Parmesan, Fresh Mozzarella & Basil

Imported & Domestic Cheeses, Assorted Bread and Crackers



Assorted Desserts

Served with Chateau Ste. Michelle Late Harvest Chenin Blanc, Horse Heaven Hills

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~ Janet Hedstrom, Executive Chef ~