



The Somm's Table

First Course

**Radish & Asparagus Ribbon Salad
with Crispy Goat Cheese and Mint-Pea Puree**

Paired with
2021 Limited Release Aligoté, *Snipes Mountain*

Second Course

**Angel Hair Nest with Herb Ricotta
Lemon Beurre Blanc Sauce & Gold Flake Poached Quail Egg**

Paired with
2024 Eroica Riesling, *Columbia Valley*

Third Course

**Pike Place Salmon
Herb Roasted King Salmon with Fennel-Tomato Puree**

Paired with
2017 Limited Release Zinfandel, *Horse Heaven Hills*

Fourth Course

**Chateau Cassoulet
Confit Duck Leg, Pork Belly Braised Butter Beans,
Herb Sausage & Rainbow Carrots**

Paired with
2012 Artist Series Red Blend, *Columbia Valley*

Fifth Course

**Orange Olive Oil Bundt Cake
with Mascarpone and Fresh Berries**

Paired with
2019 Eroica Ice Wine
Columbia Valley