



SOUTH SHORE HARBOUR
resort & conference center

WASHINGTON

WINE DINNER

OCTOBER 26TH, 2017 (7PM)

MENU

AMUSE:

Underground Wine Project "And Why am I Mr. Pink" Rose, Columbia Valley



FIRST COURSE:

Alaskan King Salmon and Dungeness Crab Cake

Sundried Tomato and Caper Berry Aioli

Wine: Boomtown Pinot Gris, Columbia Valley



SECOND COURSE:

House Smoked Rainbow Trout, Roasted Beets, Watercress, Frizze Lettuce

Goat Cheese, Candied Pecans & Maple Orange Vinaigrette

Wine: Abbot's Table Red Blend, Columbia Valley



THIRD COURSE:

Duet of Slow Roasted Duck Breast and Grilled Grass-fed Oregon Lamb Chops

Bing Cherri and Essence of Port Wine

Steamed Broccolini and Cornbread, Sausage Pudding

Wine: Underground Wine Project "Devils Playground" Cabernet Sauvignon, Red Mountain



FOURTH COURSE:

Spiced Pumpkin Apple Bread Pudding with Vanilla Cardamom Cream

& Chantilly Marionberry Slaw

Wine: Mark Ryan Viognier, Columbia Valley
