



# Meet the Maker

## Five Course Wine Dinner

Wednesday, February 29

### First Course

#### Buckwheat Bilini

Smoked Salmon, Crème Fraîche, American Caviar & Micro Greens

Paired with Boomtown, Pinot Gris, Washington, 2010

### Second Course

#### Mixed Greens

Smoked Duck Breast, Apple, Cheese Curds, Marcona Almonds & a Pear Vinaigrette

Paired with Boomtown, Chardonnay, Washington, 2010

### Third Course

#### Pork Belly Pastrami

Mornay, Pumpernickel Rounds, Braised Red Cabbage, Baby Arugula & a Coarse Mustard Vinaigrette

Paired with Boomtown, Merlot, Washington, 2008

### Fourth Course

#### Hoof & Fin

Carolina BBQ Smoked Pork, Monkfish Medallions, Creamed Collard & Mustard Greens,  
Matchstick Potatoes & Bulls Blood Micro Greens

Dusted Valley, Stained Tooth Syrah, 2009

### Fifth Course

#### Baked Washington

Porter Double Chocolate Ice Cream, Merguine & Blackberry Jubilee

Paired with Dusted Valley, VR Special Cabernet Sauvignon, Washington, 2008