

WINE *Dinner*

first course

Butternut Squash Soup

creme friache, chives

**paired with: Chateau Ste Michele "Cold Creek" Chardonnay
Columbia Valley, WA 2022**

second

Roasted Beet Salad

oven roasted beets, arugula & spinach, sliced apples,
goat cheese, pumpkin seeds, apple cider vinegarette

**paired with: Chateau Ste Michele Eroica Reisling
Columbia Valley, WA 2024**

third

Beef Wellington

6oz Filet Mignon, topped with mushroom duxelles, wrapped in
prosciutto and puff pastry, baked medium, savory merlot demi glaze,
mashed potatoes and asparagus, accented with rosemary oil

**paired with: Chateau Ste Michele "Cold Creek" Cabernet Sauvignon
Columbia Valley, WA 2021**

fourth

Chocolate Tort

chocolate cookie & walnut crust, raspberry, whipped cream

paired with: Cockburns, 10 year tawny port, Portugal



10.23.26

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Butternut Squash Soup

creme friache, chives

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Columbia Valley, WA 2022**

second

Roasted Beet Salad

oven roasted beets, arugula & spinach, sliced apples,
goat cheese, pumpkin seeds, apple cider vinegarette

**paired with: Chateau Ste Michele Eroica Reisling
Columbia Valley, WA 2024**

third

Halibut

Pan seared, served with sweet potato puree, wild rice, cauliflower,
broccoli, carrot, beurre blanc drizzle,
accented with sage oil

paired with: Erath, Pinot Noir, Willamette Valley, WA

fourth

Chocolate Tort

chocolate cookie & walnut crust, raspberry, whipped cream

paired with: Cockburns, 10 year tawny port, Portugal



10.23.26