Taste by the Tide

PACIFIC NORTHWEST Wanderland Wine

Hosted by
Sunflower Tastes and PNWonderland Wine

Celebrating Exclusive Wine Selection from Spain
paired with the best Delicacies PNW has to offer

December 11, 2026 | 5:30–7:30 PM

MENU

WINE	DISH PAIRING
NV Cinco Islas Albariño Brut Nature	**OZETTE POMME SOUFFLÉE** *Crisp heritage potato pillow, whipped chèvre, Meyer lemon mousseline, crowned by Osetra caviar*
2024 Ochoa Javier Vendemia Tardía Moscatel	**FOIE GRAS – PAN-SEARED TO PERFECTION** *Ginger pear, peppery garden cress, finished by a delicate elderberry gastrique.*

INTERMEZZO

Gandharaj Lime & Sorrel Sorbet – Green Apple Crumb

2017 Bodegas Casa Primicia Reserva Tempranillo	**FRESH FARM DUCK BREAST** *Glazed in ruby pomegranate molasses, accompanied by open-fire-roasted chestnut, finished in spiced duck jus.*
2020 Vinos de Arganza Século Mencia	**PACIFIC NORTHWEST FARMS VENISON** *Pan-roasted venison over velvety shallot purée, rich slow-simmered demi-glace, sweet-tart Rainier cherries.*
Valdespino "El Candado" Pedro Ximenez Sherry	**AFFOGATO AL PEDRO XIMÉNEZ** *Silky European-style café latte ice cream, Pedro Ximénez sherry drizzle, hand-shaved dark cacao.*

$130 per person or $250 for a couple