



Long Shadows Wine Dinner

March 4, 2010

6:00 PM

First Course

Humboldt Fog Crostini with Truffled Figs

Humboldt fog cheese, fig compote, serrano jamón, truffled honey
and 25 years aged balsamic vinegar.

2008 Poet's Leap Riesling, Columbia Valley, Washington

Second Course

Salt Roasted Pear Salad with Roquefort

Bosc pears roasted in rock salt and tossed with mixed greens, candied hazelnuts,
Roquefort cheese and port vinaigrette.

2004 Saggi, Columbia Valley, Washington

Third Course

Oven Roasted Quail

Nicky Farms quail from Oregon, basted with honey and ancho chili and roasted.
Served with chestnut pancakes with blueberry and foie gras sauces.

2004 Sequel Syrah, Columbia Valley, Washington

Fourth Course

Prime Filet Mignon

6 oz dry-aged filet, mesquite grilled and plated with Yukon Gold potato cake,
braised oxtail and red wine sauce and heirloom tomato salad with baby greens.

2004 Feather Cabernet Sauvignon, Columbia Valley, Washington

Dessert

Fried Truffle Sundae

Varlhona chocolate deep fried truffles, served in a crispy housemade tulle cup
with Madagascar vanilla ice cream, fresh berries and vanilla pastry cream.

2005 Poet's Leap, Botrytis Riesling, Columbia Valley, Washington

Special guest: Allen Shoup, C.E.O. and Founder, Long Shadows

Executive Chef: Eric Hellner

Head Sommelier: Thomas Price

\$95.00 plus tax and gratuity.

For reservations please call Allison Carter at 206.957.3216.