

James Beard Foundation

May 29, 2008

first course

Seared Artisan Foie Gras

*Cherry Jam Filled Donut,
Vanilla Gastrique*

2007 Chateau Ste. Michelle 'Eroica' Riesling,
Columbia Valley

second course

Copper River King Salmon Gravlax & Dungeness Crab Salad

*Local White Asparagus, Porcini,
Miner's Lettuce, Crab & Cress Vinaigrette*

2006 DeLille Cellars 'Chaleur Estate Blanc'
Columbia Valley

third course

Alaskan Halibut Cheeks

*Walla Walla Spring Onion, Pea Vines,
Morel Mushrooms, Applewood Smoked Bacon,
English Pea Sauce*

2006 Syncline Wine Cellars Pinot Noir
'Celilo Vineyard' Columbia Gorge

intermezzo

entrée

Lamb Ménage à Trois

*Smoked Chop, Braised Riblets,
Crispy Sweetbreads, White Cheddar Grits Soufflé*
2006 Betz Family Winery 'La Serenne' Syrah,
Columbia Valley

dessert

Strawberry Tarte Tatin

Goat Milk Cajeta Ice Cream
2006 Alexandria Nicole Cellars Syrah Ice Wine
'Destiny Ridge Vineyards' Horse Heaven Hills

Signature Friandises

*Bobby Moore, executive chef
Scott Lents, chef de cuisine
Christina Longo, pastry chef
Jeffrey Dorgan, wine director*

PASSED APPETIZERS

Grand Marnier Prawns

2001 Domaine Ste. Michelle 'Luxe' Sparkling Wine, Columbia Valley

Asian Caramel Frog Legs

2006 Doyenne 'Metier Blanc' White Wine, Columbia Valley

Snake River Farms Beef Tartare

2006 Chateau Ste. Michelle 'Nellie's Garden' Dry Rose, Columbia Valley