

# Winemaker Dinner Series -- July 18, 2020 -- 6:00 pm - 9:00 pm

### **Welcome Course**

2015 Tribute *The Nibbles, Nips, and Noshables Hour* 

### **First Course**

2018 Chardonnay Cajun/Creole Style Columbia River Sockeye Salmon Cake and Seared Scallop with Citrus, Thyme Beurre Blanc

#### **Second Course**

2018 Roussanne Miang Kham Served Family-Style Thai Style Leaf-Wrapped Salad Bites

## **Third Course**

2014 Cabernet Sauvignon Black Pepper Seared Filet Mignon, Cougar Gold Gratin Rich Essence of Our 2014 Cab and Bone Broth Reduction, Duxelles, Sofritto Local Roasted Chelan Valley Veggie Medley

#### **Fourth Course**

Mini Winery walk-about and Barrel Tasting with Dessert Warm Cinnamon-Scented Beignet, Belgian Dark Chocolate Ganache, Coffee, Cocoa and Dark Toasted Almonds