



Served Dinner Menu Three: Fall Harvest Around the World!

PASSED APPETIZERS

White Cheddar Crisps

topped with Smoked Chicken, Apple and Celeriac Salad

Crispy Coconut Shrimp Wontons

with Apricot Cilantro Dipping Sauce

Curried Lamb Samosas

topped with Mango-Mint Raita

All served with Domaine Ste. Michelle Luxe Sparkling Wine

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SERVED DINNER

Seasonal Green Salad

tossed with Oregon Blue Cheese, Pears, Spiced Pecans and Balsamic Vinaigrette

Served with Chateau Ste. Michelle Cold Creek Riesling

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Grilled Beef Tenderloin

with Sun-Dried Tomato and Roasted Garlic Sauce

OR

Kalamata Olive Crusted Halibut

with Roasted Tomato and Fresh Herb Jus

OR

Vegetarian

All served with

Potatoes au Gratin with Gouda Cheese

and Seasonal Vegetables

Chateau Ste. Michelle Columbia Valley Chardonnay

Chateau Ste. Michelle Columbia Valley Merlot

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DESSERT

Chocolate Espresso Cake

topped with Blackberry Sauce and Cinnamon Mascarpone Cream

Served with Chateau Ste. Michelle Muscat Canelli

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Menu and Wine subject to change due to availability

Fall 2011