

GALA WINE DINNER and SEMINAR



Friday, November 5

6:30—10:00 PM

Three Rivers Convention Center

Price: \$85

Limit: 96

THE RECEPTION MENU

Blue Cheese Polenta Cakes

Smoked Salmon Canapés

Coriander Crusted Ahi Tuna with Pickled Watermelon Rind
on Jicama Rounds

Wild Mushrooms Chaussons

WINE BAR FEATURING SELECTED FESTIVAL WINES

THE DINNER MENU

Arugula & Fennel Salad with Polenta Croutons and Goat Cheese Éclair
BARRISTER 2009 Sauvignon Blanc

Cognac Spiked Lobster Bisque with Tarragon Crème Fraîche
COLUMBIA CREST 2008 Reserve Chardonnay

Sanguinello Orange Sorbet

MIXED GRILL including:

Porcini Seared Tenderloin of Beef

Spice Crusted Duck Breast & Herb Rubbed Lamb Loin

Truffled Leek Risotto Cake & Haricots Verts

ST. LAURENT 2006 Cabernet Sauvignon

RUSSELL CREEK 2005 Syrah

ANELARE 2006 Nonna Viola

Grand Marnier Panna Cotta on Pumpkin Spice Cake

Vanilla Poached Quince and Lemon Thyme Syrup

OKANOGAN ESTATE & VINEYARDS 2007 Late Harvest

Sauvignon Blanc



Tickets must be purchased in advance
at www.ticketmaster.com,
Ticketmaster outlets
or Toyota Center Box Office.



The Tri-Cities Wine Society
is a member of the
Tri-Cities Visitor
& Convention Bureau
and the Tri-City Regional

