

BEST OF SHOW WINE DINNER



FRIDAY, NOVEMBER 4

6:30—10:00 PM

Three Rivers Convention Center

Price: \$95

Limit: 88

THE RECEPTION MENU

Butler-Style Hors d'Oeuvres

Parmesan Sable and Curried-Chicken Salad with Red Grapes

Roasted Tomato and Tapenade Bruschetta with Goat Cheese Crumbles

Smoked-Salmon Fennel-Preserved Lemon Canapés

Shallot Marmalade, Candied Walnuts and Blue Cheese Canapés

Roasted Duck, Pistachio Pesto and Macerated Cherry Canapés

Duck and Wild Mushroom Chaussons in Puff Pastry

Preview of Selected 2011 Wine Festival Award-Winning Wines

THE DINNER MENU

Fennel-Apple Bisque with Curry Oil

Mellisoni 2010 Pinot Grigio

Cedar-Planked Salmon with Lobster Sauce

Fingerling-Caramelized Leek Hash and Cucumber-Preserved Lemon Slaw

Mercer 2009 Chardonnay

Pomegranate Granité

Thyme-Roasted Tenderloin of Beef, Sauce Chasseur
with Pancetta-Barley Risotto, Braised Brussels Sprouts

2010 Best-of-Show Awarded Wine, Russell Creek 2008 Sangiovese

Airfield Estate 2009 Aviator

Chateau Ste. Michelle 2008 Canoe Ridge Estate Cabernet Sauvignon

Puff Pastry-Stuffed White Chocolate Banana Mousse

Pineapple Ginger Teardrops, Mango Caviar, Papaya

Coconut Salad with Calamansi Syrup

2010 Double-Gold Awarded Wine,

Domaine Ste. Michelle NV Blanc de Blanc



**Tickets must be purchased in advance
at www.ticketmaster.com,
Ticketmaster outlets
or Toyota Center Box Office.
Deadline is Tuesday, November 1.**



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

