



Wines of the Pacific Northwest

Wednesday, March 21 2012

6:30 p.m.

First Course

Smoked Trout Spring Rolls

Spinach and Arugula Seafood Broth

2009 A to Z Chardonnay, Oregon

Second Course

Quince and Tarragon Duck Satay

**Fennel and Saffron Risotto with Smoked Shiitakes
and Vermont Maple Syrup**

2009 Shooting Star 'Blue Franc', Washington State

Third Course

Beef Tenderloin Roulade

**Filled with Roquefort and Balsamic Onions
With Wild Mushroom Ravioli and Baby Vegetables**

2008 Foris Pinot Noir, Oregon

Dessert Course

Apricot and Candied Shallot Puff Pastry

2009 Foris Gewurtztraminer, Oregon

Call 816.942.8870 for Reservations

\$45++ Food Only

\$65++ Food and Wine Pairings

(Tax and 18% Gratuity not included)

(Passport Discount: Buy 1 Food and Wine Pairing, \$24 off the second)