

Tuesday, November 15th 2011 6:00 pm

Chateau Ste. Michelle is Washington state's Founding Winery, with some of the oldest and most acclaimed vineyards in the Columbia Valley.

The winery combines Old World winemaking tradition with New World innovation and is best known for its award-winning Riesling, Chardonnay, Merlot and Cabernet Sauvignon.

Wine & Spirits Magazine named Chateau Ste. Michelle as one of its "Wineries of the Year" for the 17th time in its annual Buying Guide, making it the most honored American winery in the magazine's "Hall of Fame."

Come enjoy their wines pared with the wonderful menu designed by Max Amore Executive Chef Ted Burnett.

RECEPTION

hazelnut crusted goat cheese mediterranean flat bread

Horse Heaven Sauvignon Blanc

CRISPY SHRIMP citrus reduction

Horse Heaven Sauvignon Blanc

AGNOLOTTI

housemade espresso pasta, butternut squash, ricotta cheese filling, toasted pumpkin seed cream

Canoe Ridge Chardonnay

RAGU di FAGIOLI

cannolini beans, sweet fennel sausage, duck confit

Chateau Ste Michelle Syrah

STUFFED QUAIL

roasted quail stuffed with chicken liver fegato,

Tuscan kale, pickled onions

Cold Creek Cabernet Sauvignon

LARDO WRAPPED LAMB LOIN

celeriac alla gratinata, cacao merlot jus Canoe Ridge Merlot

Reservations can only be made by calling 860-659-2819 \$75 PER PERSON PLUS TAX AND GRATUITY