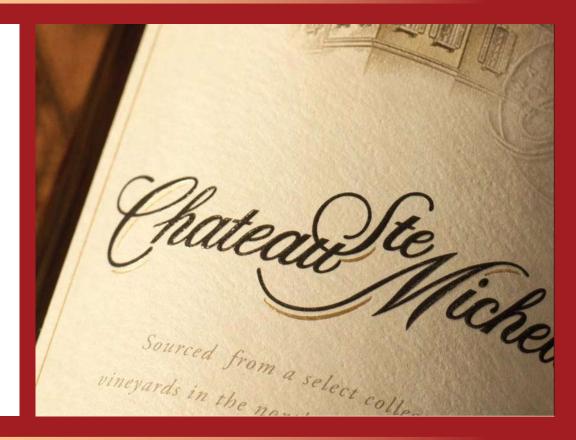
CHEF'S WINE DINNER — from the — PACIFIC NORTHWEST

SEPTEMBER 7, 2011







Join us for an intimate multi-course dinner prepared by Chef Jason Clark, with each course carefully designed to showcase fresh Northwest ingredients paired with the perfect Chateau Ste. Michelle wines. Hors d'oeuvres begin at 5:30pm.

Chef Dinners frequently sell out fast and reservations are required, visit hcpn.com or speak with the hostess to make a reservation.

\$130 per person 🛨 Call 717.469.3090 for reservations

Gambling Problem? Call 1-877-565-2112 for help.

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first course

smoked washington king salmon

cucumber panna cotta, pastrami crostini, steelhead roe, lemon crème fraiche

2008 Chateau Ste. Michelle Indian Wells Chardonnay

second course

cedar plank pacific yellow eye snapper

dungenous crab, pomme sables, fava beans, white corn puree, oregon summer black truffle sauce

2009 Erath Oregon Pinot Noir

third course

bacon wrapped alaskan caribou tenderloin

espresso glaze, chanterelle & smoked marrow bread pudding, walla walla onion compote, huckleberry & armagnac reduction

2008 Chateau Ste. Michelle Canoe Ridge Merlot

fourth course

granny smith apple confit

cinnamon phyllo crisp, lemon vanilla foam, buttered applejack emulsion

2005 Chateau Ste. Michelle Late Harvest Chenin Blanc



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