



wines presented by Isabelle Mugnier

Waterstreet Café + Bar
Friday, February 3, 2012
6:30 pm

Pierre Gimonnet Brut Champagne 1^{er} Cru Cuis NV
hors d'oeuvres



Evening Land Chardonnay Eola-Amity Hills "Mad Hatter" 2009
Monterey Bay spot prawns, Meyer lemon beurre blanc



Evening Land Eola-Amity Hills "Celebration, Les Gamines" 2009
Evening Land Pinot Noir Eola-Amity Hills 2010
grilled squab, morel-foie gras sauce



Evening Land Pinot Noir Eola-Amity Hills Seven Springs Vineyard 2009
Evening Land Pinot Noir Eola-Amity Hills Seven Springs Vineyard "La Source" 2009
rabbit ragout, rustic gnocchi, braising liquid



Evening Land Pinot Noir Eola-Amity Hills Seven Springs Vineyard "Summum" 2009
venison medallion, winter vegetable hash, veal jus



Domaine Bachelet Maury 1939
chocolate mousse, mango-pomegranate salsa

\$135, includes tax & service charge

to reserve places at the dinner, or for more information, please contact
Lenny Young, waterstreetwine@qwestoffice.net, 360-561-8125