

NERUDA PRESENTS

WINES OF THE
PACIFIC NORTHWEST

WITH CHRIS SMARTO
OF CHATEAU STE. MICHELLE

THURSDAY, MAY 24, 2007



COURSE 1

ERATH – 2005 PINOT GRIS
DUNDEE, OREGON

PEAR & FENNEL SALAD
SWEET WHITE WINE REDUCTION

COURSE 2

CANOE RIDGE ESTATE – 2005 CHARDONNAY
WOODINVILLE, WASHINGTON

PANCETTA WRAPPED SHRIMP
ON SPAGHETTI SQUASH

COURSE 2.5

ERATH – 2005 PINOT NOIR
DUNDEE, OREGON

COURSE 3

CANOE RIDGE ESTATE – 2003 MERLOT
PATTERSON, WASHINGTON

FRESH FIGS & PINE NUTS
BALSAMIC GLAZE

COURSE 4

NORTHSTAR – 2002 MERLOT
WALLA WALLA, WASHINGTON

SIRLOIN STEAK WITH BERNAISE SAUCE
ON FINGERLING POTATOES

COURSE 5

CHATEAU STE. MICHELLE
2005 LATE HARVEST CHENIN BLANC
WOODINVILLE, WASHINGTON

SPRING MELON WITH PROSCUITTO
CRAZY WILD HONEY



RECEPTION 6:30 P.M. – SEATING 7:00 P.M.
\$75~ PER PERSON PLUS TAX AND GRATUITY

