

**NERUDA PRESENTS**

**CHATEAU STE. MICHELLE**

*Five-Course Wine Dinner*

*with*

**DAVE CARLSON**

**OF CHATEAU STE. MICHELLE ESTATES**

**WEDNESDAY, APRIL 7, 2010**



**COURSE 1**

**Ch. Ste. Michelle - 2008 Pinot Gris**

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*Salad of Macerated Strawberries*

*Casaba Melon, & Toasted Almonds*

*On Field Green, White Balsamic Dressing*

**COURSE 2**

**Ch. Ste. Michelle - 2008 Chardonnay**

+

*Lobster, Chanterelle Mushrooms & Scallions*

*On Paparadelle Pasta, Peppadew Cream Sauce*

**COURSE 3**

**Ch. Ste. Michelle**

**2005 "Orphelin" Red Wine**

+

*Goat Garnitas with Curry Naan Bread*

*Jamaican Tomatillo Jerk Sauce*

**COURSE 4**

**Ch. Ste. Michelle**

**2006 "Ethos" Cabernet Sauvignon**

+

*Tandoori Seasoned Grilled Lamb Chop*

*With Seasonal Root Vegetables*

**COURSE 5**

**Ch. Ste. Michelle & Dr. Loosen**

**2008 "Eroica" Riesling**

+

*Pear & Raspberry Frangipane Tartlets*

*With Black Pepper Honey*



**Chef Gary McNelly**



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