

# *Wine Dinner*

FEATURING THE WINES OF ANDREW WILL

*Presented by Winemaker Will Camarda*

*Tuesday, July 17, 2018*

*Sauvignon Blanc*

SEARED SEA SCALLOP WITH CREAMED CORN, POPPED CORN & HERB PESTO



*Columbia Valley Merlot 2016*

ROASTED MOREL MUSHROOM STUFFED WITH FOIE GRAS BUTTER  
SERVED WITH A FRESH EMMETT CHERRY GASTRIQUE



*Columbia Valley Cabernet Franc 2016*

CACIO E PEPE

FRESH HAND CUT PASTA TOSSED WITH PINK PEPPERCORNS, PARMESAN & CREAM



two single vineyard red blends

*Ciel du Cheval Vineyard – 56% Merlot, 44% Cabernet Franc*

*Champoux Vineyard – 44% Merlot, 29% Cabernet Franc, 18% Cabernet, 9% Malbec*

BEEF ROULADE WITH IMPORTED PROVOLONE PICCANTE & PROSCIUTTO  
FRESH LOCAL VEGETABLE HASH



A LITTLE CHOCOLATE TO FINISH!

**RICHARD'S**

*"I am not interested in the similarities of my wines but the differences. The different identities of our vineyards and varietals which explore the identity of Washington State as distinct from California or Bordeaux." Chris Camarda*