

# *2009 Tri-Cities Wine Festival*



## **FRIDAY SEMINAR AND DINNER**

Location: Three Rivers Convention Center

Time: 6:30 – 10:00 PM

Cost: \$85

Enjoy gourmet cuisine and fine Northwest wines in a wine and food pairing seminar. The seminar will focus of the selection of wines that complement “fine foods” or those occasional and more elegant dishes you might serve to impress your guests. This 6-course education will start with an array of passed hors d’oeuvres and end with an elegant Belgian chocolate dessert. And although the wine selections are still being finalized, the preliminary reviews promise an extraordinary palate experience.

Here are some of the elegant dishes being considered as challenges to wine selection: canapé of smoked rainbow trout with sundried tomato; crostini of Champagne brie with sweet Asian pear; tartar of Alaskan King salmon with green olive pest crostini; Oregon Coast Dungeness crab bisque; grilled panzanella salad; spedini of balsamic glazed maple leaf quail; Meyer lemon sorbet; medallions of roasted Angus tenderloin; and, Belgian chocolate genoise. Sound delectable?

The merits of the wines and food selected for each course will be openly discussed by seminar participants and it is expected to be a lively discussion as evidenced by similar seminars in the past. It is expected that everyone will not agree with individual pairings, but that is the whole idea – its all part of learning about pairings, and individual palates, likes and dislikes.

The Convention Center’s new executive chef, Bill Reade, is very familiar with the Tri-Cities Wine Society, and its wine and food pairing dinners. Some of his past culinary delights for Society events are still vividly remembered! So, we expect another memorable learning experience.

## Tri-Cities Wine Festival Friday Night Dinner Menu

### *Passed Hors d'oeuvres*

Canapé of Smoked Rainbow Trout with Sundried Tomato  
Crostoni of Champagne Brie with Sweet Asian Pear  
Tartar of Alaskan King Salmon with Green Olive Pesto Crostoni

### The Dinner Menu

OREGON COAST DUNGENESSE CRAB BISQUE  
Puff Pastry, Tobikko Red Caviar

GRILLED PANZANELLA SALAD  
Italian Fresh Mozzarella, Summer Squash & Yellow Tomato  
Sundried Tomato Pesto Vinaigrette

SPEDINI OF BALSAMIC GLAZED MAPLELEAF QUAIL  
Roasted Sage Polenta, Red Pepper Coulis, Ramp Oil

### *Intermezzo*

MEYER LEMON SORBET  
Citrus Zest & Gaufrette

MEDALLIONS OF ROASTED ANGUS TENDERLOIN  
Caramelized Walla Walla Onion & Brulington Purple Potato Galette  
Spun Market Vegetables  
Washington Cabernet Demi-glace

BELGIAN CHOCOLATE GENOISE  
Espresso Crème Anglaise, Wild Berries