

Meet and Greet 5:45 - 6:00 PM

On arriving you will be greeted with an Assortment of mini bouchees .

Seven Hills 2010 Riesling , Columbia Valley

Light straw yellow in color, the nose opens with fresh Granny Smith apple, lime skin, and cardamom. The palate is lightly citrus-sweet up front, moving to a crisp, mineral finish.

Dinner 6:00 PM

Mediterranean salad

Mixed greens with tomatoes, cucumbers, olives, and feta cheese served in a cheese basted drizzled with our basil vinaigrette.

Seven Hills 2010 Pinot Gris, Oregon

Light lemon gold in color with aromas of ripe citrus, spearmint, pear and fresh hazelnut. There's a hint of vanillin from the oak.

Lemon and asparagus risotto

Arborio rice ,Shallots , fresh asparagus, lemon oil , shaved parmesan.

2010 Viogner , Columbia Valley

Brilliant lemon-gold color. Orange peel, orange blossom, quince, light mango and baking spice, honey in the nose.

Herb crusted roasted veal

Tender veal roast, red vine reduction, fingerling potatoes and baby carrots.

2008 Ciel du Cheval vintage red , Red Mountain.

The wine opens with dust in the nose, then black fruits and nuances of coffee and tobacco leaf. Generous ripe fruit with a warming brightness are laid over solid tannins.

Chocolate Craquant

Chocolate sponge cake layered with a chocolate nut praline and a classic French mousse.

2008 Cabernet sauvignon

The nose shows ripe plum and raspberry, with sweet oak spice and vanillin. The palate opens with ripe fruit and berry over balanced tannins. Lengthy ripe fruit, with hints of dried herb and pepper completes the finish.