

# SNOQUALMIE VALLY WINEMAKER'S DINNER

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## FIRST: TRIO OF COLD APPETIZERS

### **Fava Bean Hummus**

Yukon potato baguette bruschetta | Pit't Basque | smoked prosciutto fleck  
*Sigillo Cellars • 2018 Viognier*

### **Almond Baklava**

Salish honey | dried apricot | goat cheese  
*William Grassie Wine Estate • 2017 Sauvignon Blanc*

### **Smoked Trout**

Yukon potato lefse | meyer lemon | dill crème fraiche  
*Convergence Zone • 2015 "Drizzle" Pinot Gris*

## SECOND: TRIO OF HOT APPETIZERS

### **Smoked Duck Breast**

buckwheat soba | tamari-ginger | charred scallion | plum jam  
*William Grassie • 2014 Malbec Petite Colline*

### **Seared Elk Sirloin**

purple onion marmalade | morel-porcini | garlic spinach  
*Pearl & Stone Wine Co. • 2016 Mailbox Peak*

### **Applewood Smoked Pork Belly**

white cheddar grits | huckleberry jus  
*Sigillo Cellars • 2016 Tempranillo*

## THIRD

### **Cassis Soaked Swordfish**

dried currants | macadamia nut | Okinawa sweet potato 'poi'  
sorrel | preserved tangerine  
*Pearl & Stone Wine Co. • 2016 Resolution Peaks*

## FINAL

### **Black Forrest Verrine**

dark chocolate | white chocolate | macerated bing cherry  
*Convergence Zone Cellars • 2014 "Mistral" GSM*