



A RANCHO LAS PALMAS
EPICUREAN WEEKEND

Wine Dinner

Featuring



Amuse-Bouche

Smoked Salmon Tartar, Poached Quail's Egg, Wasabi Dressing
Pairing to be Determined

Canvas of Beets & Watercress Salad

Chef Charles Andres | Roy's Restaurant

Sous Vide Baby Beets, Beet Gelatin Vinaigrette

Genesis by Hogue Unoaked Chardonnay, Columbia Valley, WA 2008

Fish Course

Chef Mark Sickenberger | Mission Hills Country Club

Genesis by Hogue Syrah, Columbia Valley, WA 2009

Chipotle Barbequed Californian Lamb Rack

Chef Sean O'Connell | Rancho Las Palmas Resort & Spa

Artichoke-Potato Fondant, Cauliflower Fondue, Minted Madeira

Hogue Reserve Cabernet Sauvignon, Wahluke Slope, WA 2007

Symphony of Chocolate

Pastry Chef Neri Tiburcio | Rancho Las Palmas Resort & Spa

Cappuccino Chocolate Cake

White Chocolate Mousse

Dark Chocolate Parfait

Hogue Late Harvest Riesling, Columbia Valley, WA 2010

Arabica Coffee and Selection of Tea