



presents

= *dinner with mount baker vineyard* =

friday | february 3rd | 2012 | 6pm

...a winemakers chardonnay reception...

a study in wa. state artisan & farmstead cheeses with inn-house made pepper crackers and wild huckleberry

jam

beechers flagship reserve | blacksheep tomme | ld ranch goats milk gouda

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... '07 puget sound siegerrebe 'estate' ...

local dungness crab donuts | apricot-siegerrebe mustard, alder smoked black sea salt

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... '08 yakima valley roussanne 'plr' ...

country ham wrapped sturgeon | smoked steel-cut oatmeal risotto, vines, pig lacquer

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... '09 yakima valley tempranillo 'plr' ...

creamery butter braised wild squid | espresso, arugula, grass-fed beef short ribs, smoked

walla walla onion jam

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... '08 yakima valley sangiovese 'barrel select' ...

cinnamon scented lamb broth | winter greens, roots, grass-fed lamb meatballs and heathers

homemade ricotta

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... '08 yakima valley cabernet franc 'plr' ...

elk carpaccio | country fried wild winter chanterelles, douglas fir essence, sassy micro greens

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... '04 late harvest pinot gris ...

goats milk panna cotta | late harvest pinot gris jell-o and heirloom local cranberries from the bog

cuisine by | chef sebastian carosi

desserts by | heather carosi

...\$85...

-please call the inn to RSVP by February 2nd 2012 @ 360.642.4150