

L'Ecole

No 41

Wine Dinner

AUGUST 19TH 6:30PM \$125++/PERSON

First

PAN ROASTED LAKE TROUT

ROASTED CORN RELISH, SAUTEED ARUGULA, FRESNO CITRUS VINAIGRETTE

2019 L'Ecole Chenin Blanc, Yakima Valley

Second

PORK BOUDIN SAUSAGE,

CARAMELIZED ONION, CRISPY SWEET BREADS, BRAISED GREENS, BALSAMIC-MUSTARD

2018 L'Ecole Merlot, Columbia Valley

Third

SMOKED BRISKET,

BLUE CHEESE POTATO PANCAKE, PAN ROASTED VEGETABLES, SMOKED BARBEQUE

2016 L'Ecole Cabernet Sauvignon, Columbia Valley

Fourth

SEARED VENISON LOIN,

WILD MUSHROOM & LEEK COMPOTE, BLACKBERRY-SAGE SAUCE

2016 Ferguson Estate Red Blend, Walla Walla Valley

Fifth

PEACH & BLUEBERRY TURNOVER,

MAPLE GOATS CHEESE, SWEET CORN CRÈME ANGLAISE

2019 L'Ecole Semillon, Columbia Valley

Peterson's

RSVP TO GUEST SERVICES