



James Beard House Washington Winemaker Dinner
Earth & Ocean Restaurant and Buty Winery
Wednesday, April 19, 2006

Hors d'oeuvres
"Steak & Eggs on Toast"
Rhubarb Compote & Cipollini Onion
American Artisan Cheese & Fig

Washington Porcini Mushroom Crème Brûlée
vanilla, porcini dust, fleur de sel
2004 Columbia Valley Semillon & Sauvignon Blanc

Northwest Dungeness Crab Salad
granny smith apple, mâche, crème fraîche
2004 Columbia Valley Conner Lee Vineyard Chardonnay

Pete Knutson's Alaskan Sockeye Salmon
marble potato, nettles, bacon vinaigrette
2001 Walla Walla Valley Rediviva of the Stones

Liberty Farms Free Range Duck Breast
spaetzle, rainier cherry, wild arugula
2003 Columbia Valley Merlot & Cabernet Franc
2002 Columbia Valley Columbia Rediviva

www.chocolate.com
warm, wild, wicked cake

Executive Chef Maria Hines
Executive Pastry Chef Sue McCown
Sous Chefs Wiley Frank and Juli Guillemette
Winemakers Caleb Foster and Nina Buty Foster