



**Northwest Wine Encounter Gala Dinner**  
**Saturday, April 29, 2017**

**First Course**

Slow Poached Halibut

Waldorf Salad, Purple Grapes, Red Endive, Ninja Radish  
Ambrosia Apple, Red Baby Watercress

*2014 Panther Creek Pinot Gris, Willamette Valley, OR*

**Second Course**

Pan Seared Sea Scallops

Braised Fennel, Baby Turnips, Fried Capers, Fresh Thyme Beurre Montée  
*2013 DeLille Cellars Chaleur Estate Blanc, Woodinville, WA*

**Third Course**

Braised Beef Cheek Agnolotti

Fiddlehead Fern, Morels, White Asparagus

*2013 Northstar Premier Merlot, Columbia Valley, WA*

**Fourth Course**

Carved Bison Tenderloin

Potato Horseradish Mousseline, Pearl Onions

Red Wine Jus, Toasted Hazelnuts

*2014 Leonetti Cellar Sangiovese, Walla Walla Valley, WA*

**Dessert**

Red Wine Poached Pear

Crème Fraîche Panna Cotta, Twin Sisters Whatcom Bleu

Cinnamon Brioche Croutons

*2015 Gehring Brothers Estate Winery Cabernet Franc Ice Wine Okanagan Valley, BC*

**Executive Chef Bruno Feldeisen**