

10-Year Eroica Anniversary Dinner

CHATEAU STE. MICHELLE-DR. LOOSEN EROICA PARTNERSHIP CELEBRATION DINNER
At The Herbfarm Restaurant Woodinville, Washington 10 August 2009

Greet and Meet

Passed Canapé with Saint M Riesling

Amusé: Treasures of the Salish Sea

Pineapple-Sage-Marinated Puget Sound Spot Prawn “Ceviche”
Lavender-Skewered Wood-Grilled Totten Inlet Mussels
Dungeness Crab and Lemon Thyme Sausage Spring Rolls
2008 Chateau Ste. Michelle-Dr. Loosen “Eroica” Riesling

Diver Scallops and Crispy Sweetbreads

Scallops Confit and Crispy Sweetbreads,
Truffled Leek Fondue and Sweet Peas
2007 Chateau Ste. Michelle Riesling, Cold Creek Vineyard

Yukon River King Salmon

Slowly Roasted Yukon River King Salmon
With a Rye, Mustard and Horseradish Crust,
Sweet Corn and Smoked Salmon Polenta
2006 Dr. Loosen Urzigerwürtzgarten Spätlese from Magnums

Foie Gras “Short Stack”

Apricot-Vanilla-Stuffed Brioche *Pain Perdu*
With Seared Foie Gras, Alaskan Sea Salt,
And Caramel-British Columbia Big Leaf Maple Blossom “Syrup”
1999 Eroica Single Berry Select from Magnum

Herbfarm Mangalista Pig Choucroute

1999 Dr. Loosen Erdener Treppchen Kabinett
And 2000 Chateau Ste Michelle-Dr. Loosen “Eroica”

Intermezzo

CSM 2008 “Winemaker’s Cabinet” and White Currant Gel
With Duckling Confit “*Bouchee*”

Roquefort Cheese Soufflé

With Apple-Rosemary Sauce
2006 Dr. Loosen Beerenauslese

Isn’t Life Peachy?

Warm-Roasted Peach Crumble
With Anise- Hyssop-Poached Peach
And an Almond-Crème Fraîche Peach Ice Cream
2006 Eroica Ice Wine

Mignardises with Riesling