

# WINE MAKER'S DINNER

featuring Chris Peterson  
of Avennia Winery  
NOVEMBER 10<sup>TH</sup> | 6PM

## POACHED OYSTERS

bread & butter shallots

citrus

soy cured salmon roe

*2016 oliane sauvignon blanc*

## STEELHEAD

crispy brussel sprouts

lemon preserve

house cultured butter

*2014 justine rhone blend*

## SEARED DUCK

fall squash agnolotti

spiced broth

hazelnuts

*2013 arnaut syrah*

## NORTHWEST WAYGU

marrow whipped yukons

foraged mushrooms

preserved skokomish tomatoes

*2014 sestina red blend*

## HOUSE MADE DESSERT

*locally roasted urraco coffee*

*125.00 per person + tax & gratuity*

*tickets available through [alderbrookresort.com](http://alderbrookresort.com)*

*event accommodations package available*