

CADENCE

Winemaker Dinner



Join the **Fireside Restaurant**
and **Cadence** for an exceptional
dinner experience.

 **CADENCE WINEMAKER DINNER**
FRIDAY, APRIL 22, 2016
6:00 – 9:00PM SUN ROOM

PACKAGE DETAILS:

\$425 / couple (based on double occupancy, does not include resort fee and taxes)

PACKAGE INCLUDES:

- Seven course dinner with five wine pairings.
- One night's accommodation for two.
- Breakfast vouchers for two.

Reserve online at www.portludlowresort.com
using group code: 102670.

To attend dinner only, tickets can be purchased for
\$95 per person + service fee, taxes and gratuity at brownpapertickets.com. Visit
<http://www.brownpapertickets.com/event/2492714>

Event Description:

Cadence Winemaker Dinner with winemaker Benjamin Smith

The Resort at Port Ludlow presents an evening of food and wine.
Dinner prepared by Executive Chef Dan Ratigan and wines paired by Cellar
Master Anne Sackett, featuring award-winning Cadence Winery of Washington
State. This vineyard specific, terroir driven winery makes some of the best red
blends in Washington.

360.437.7412 • www.portludlowresort.com

TASTING MENU:

Amuse Bouche

Rabbit Ragout, Blue Polenta
2013 Coda

Soup

Sausage and Potato, Fennel, Dried Chilies
2012 Tapteil

Seafood

Butter Poached King Salmon
Buerre Rouge, Blueberry Compote,
Braised Greens
2012 Ciel du Cheval

Intermezzo

Red Grape Granita

Entrée

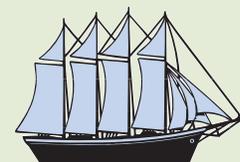
Country Natural Beef Tenderloin
Foie Gras, Demi Glaze,
Horseradish Smashed Red Potatoes
2012 Camerata

Refresher

Farm Greens

Dessert

Theo's Dark Chocolate Pots de Crème
Dried Rainier Cherries
2006 Bel Canto



PORT LUDLOW

golf marina. inn. home.