

# Cellar Master Dinner



**THURSDAY, DECEMBER 8th 2022 • 6pm to 9pm**

We are creating an amazing menu perfectly paired with wines from our very own cellar. Arrive at 6pm to enjoy a reception cocktail featuring Finnriver Kir with dinner to follow at 6:30pm

**\$125 per person**

Total cost inclusive: 172.12 per person includes reception, multi-course dinner, tax, gratuity and Brown Paper Ticket service fee.

## ..... Menu .....

### AMUSE

#### Sweet Potato Blinis

House Cured Salmon, Crème Fraîche, Caviar

Pairing: Guy Charlemagne NV Brut Blanc de Blancs Grand Cru,  
Le Mesnil sur Oger, Champagne, France

### SOUP

#### Red Kuri Squash Bisque

Crispy Palouse Chick Peas, Mystery Bay Goat Cheese

Pairing: McKinlay 2021 Estate Rosé, Tualatin Hills, Willamette Valley, Oregon

### FISH

#### Neah Bay Black Cod

Winter Farm Hash, Whole Grain Mustard Butter Sauce

Pairing: Domaine des Forges 2020 Le Clos du Papillon, Savennières, Loire Valley, France

### INTERMEZZO

#### Preserved Blackberry Sorbet

### MEAT

#### Wild Boar Tenderloin

Foraged Mushrooms, Cannellini Bean Ragout

Pairing: La Ferme du Mont 2007 'Côtes Capilan' Châteauneuf-du-Pape, Rhône Valley, France

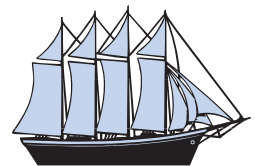
### DESSERT

#### Theo Chocolate Black Forest Gâteau

Pairing: Statement 2014 Late-Bottled Vintage Port, Portugal

Menu items subject to change without notice  
due to ingredient availability.

The  
Fireside



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