

Food and Wine to Die For: April 20<sup>th</sup>, 2017 6PM  
Chimney Park Restaurant & Bar



All wine selections are from the book 1001 Wines To Taste Before You Die  
Minimum Donation \$1000 per Person. Dinner is 100% under-written by Chimney Park, Ken and Carol Severson, Mark and Denise McFann, Gerard and Pennie Nalezny, Dr. Karl and Heather Olsen, so that all your donation goes to the food bank of your choice.

1998 Dom Pérignon Champagne, France  
Fried Oyster, American Sturgeon Caviar  
Brioche Bread Crumb, Lemon-Chive Crème Fraiche

2011 “S” de Suduiraut Bordeaux Blanc, France  
White Asparagus Bisque  
Crisp House-cured Ham, Shaved Local Asparagus, Chervil Foam

2005 Kistler Chardonnay, Sonoma, California  
Hamachi Crudo “Under Glass”  
Avocado, Meyer Lemon, Smoked Fresno Chile Oil, Micro Daikon

2003 Comte de Armand Clos des Epeneaux, Pommard, Burgundy, France  
Hazel Dell Mushroom Cappelletti  
Parmigiano-Reggiano, Truffle Butter

“Right Bank”: 1998 Cheval Blanc; 1999 Pavie Macquin; 2003 Pavie,  
Saint-Émilion, Bordeaux, France  
Lamb Saddle en Bouillon  
Lamb “Bacon”, Haricots Verts, Root Vegetables

“Left Bank”: 2001 Araujo Estate “Eisele Vineyard” Cabernet Sauvignon, Napa, California; 2002 Cos d’Estournel, 2004 Margaux, Bordeaux, France; and if \$55k or more is raised, 2003 Latour, Pauillac, Bordeaux, France  
Snake River Farms Wagyu Beef Rib Eye  
Whipped Yukon Potato Puree, Spinach, Cipollini Onion, Sauce Bordelaise

1989 Suduiraut Sauternes, Bordeaux, France  
Apricot Tart Tatin  
Foie Gras Ice Cream, Marcona Almonds

Thank you for your support of our local Food Banks!