

# taste

## WASHINGTON

Join us at the Fireside this March as we partner with Taste Washington for weekly themed take-out and wine pairings.

### MARCH 1-7

#### Casseroles & Cabernet Sauvignon

\$22 MEAL • \$20 WINE

##### Washington Beef Bourguignon

*Paired with Disruption 2018  
Cabernet Sauvignon  
~ Columbia Valley ~*

### MARCH 8-14

#### Catch of the Day & Chardonnay

\$29 MEAL • \$20 WINE

##### Sablefish in a lemon-butter sauce served with Palouse lentils

*Paired with Newsprint  
2019 Chardonnay  
~ Columbia Valley ~*

### MARCH 15-21

#### BBQ & Syrah

\$22 MEAL • \$20 WINE

##### Pork Shoulder braised in Finnriver Habañero Cider

*Paired with Terra Blanc 2017  
Arch Terrace Syrah  
~ Red Mountain ~*



### MARCH 22-28

#### Family Recipes & Red Blends

\$21 MEAL • \$20 WINE

##### Chef Dan's Mother's Meatloaf

*Paired with Syncline 2018 Subduction Red  
~ Columbia Gorge ~*

### MARCH 29-APRIL 4

#### Noodles & Riesling

\$18 MEAL • \$20 WINE

##### House-made Ravioli with Mystery Bay goat cheese and Duckabush shiitake mushrooms

*Paired with Long Shadows Vintners  
2018 Poet's Leap Riesling  
~ Columbia Valley ~*

Call **360.437.7412** for reservations or to place your order.  
For more information visit: [www.portludlowresort.com/the-fireside](http://www.portludlowresort.com/the-fireside)



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