

OLYMPIC CELLARS

Winemaker Dinner

with Lisa Martin



THURSDAY, APRIL 29th 2021 · 6-9pm

Make reservations through:

<https://resortatportludlow.brownpapertickets.com/>

\$95 per person

*Price includes reception,
multi-course dinner, tax, gratuity and
Brown Paper Ticket service fee*

Join us at the Resort at Port Ludlow as we celebrate the culinary bounty of the Olympic Peninsula and the wonderful wines of Olympic Cellars with special guest, Lisa Martin. Arrive at 6pm to enjoy a glass of wine and hors d'oeuvres on the heated Marina Room patio. Dinner to follow at 6:30pm with a multi-course tasting menu prepared by Executive Chef Dan Ratigan and his team at the Fireside Restaurant, paired with Olympic Cellars wines selected by our sommelier Andrew Wiese.

Menu

Finnriver Quinoa Croquets

Mystery Bay goat cheese, fresh tarragon

Paired with: Olympic Cellars 2018 Dungeness Rosé

Red Dog Farm Carrot Soup

Crème fraîche, crispy onions

Paired with: Olympic Cellars 'She's a Classic' Working Girl White

Neah Bay Sablefish

Eaglemount quince cider, fresh ginger, melted leeks

Paired with: Olympic Cellars 2019 Dungeness White

Peninsula Spring Greens

Roasted Duckabush shiitake mushrooms

One Straw Ranch Pork Shoulder

Slow braised and served with mirepoix, fennel, parmesan polenta

Paired with: Olympic Cellars 2015 Syrah

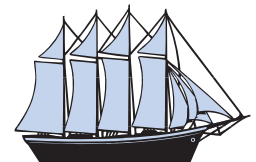
Pot de Crème

Made with local chocolate and toasted hazelnuts

Paired with: Olympic Cellars 2014 Sailing Moon Red



OLYMPIC CELLARS
· W I N E R Y ·



PORT LUDLOW
golf. marina. inn. home.

Make plans to stay over by calling **360.437.7000** or via website at www.PortLudlowResort.com