

CELLAR
MASTER

Wine Dinner



THURSDAY, OCTOBER 26TH 2023 · 6pm to 9pm

Join us for an evening of culinary delights, where each course is thoughtfully paired by our Sommelier with exceptional wines to enhance your dining experience. Arrive after 6pm for a reception with dinner starting promptly at 6:30pm.

\$99 per person

Exclusive of tax and gratuity.

Menu

Baked Taleggio

Grilled Chimacum Grainery Sourdough, Foraged Mushrooms, Fines Herbs
Joseph Perrier NV 'Cuvée Royale' Brut Nature, Champagne, France

Cioppino

Neah Bay Black Cod, Wild White Shrimp,
Penn Cove Mussels Mustafa's Harissa, Fennel Infused Tomato Broth
Toni Jost 2012 Bacharach, Mittelrhein, Germany

Local Blackberry Sorbet

SpringRain Chicken

Citrus Braised Thigh, Israeli Couscous, Roasted Kuri Squash
Villa Job 2018 Guastafeste Ramato, Friuli-Venezia Giulia, Italy

One Straw Ranch Pork Tenderloin

Washington Figs, Port Demi, Warm Potato Salad
Maysara 2015 'Cyrus' Momtazi Vineyard Pinot Noir, McMinnville,

~ OR ~

Anderson Ranch Lamb Shoulder Ragu

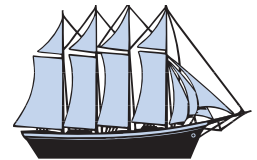
Housemade Pappardelle, Pecorino Romano
Lopez de Heredia 2010 Viña Tondonia Reserva, Rioja, Spain

Quince Spice Cake

Vanilla Bean Ice Cream

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

The
Fireside



PORT LUDLOW

golf. marina. inn. home.



Purchase your tickets at:
www.portludlowresort.com

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