

OLYMPIC CELLARS WINE DINNER

1ST COURSE

OLYMPIC CELLARS - 2016 DUNGENESS RED

BAKED BRIE , MARION BERRY COMPOTE,
SPICED PECANS, CROSTINI

2ND COURSE

OLYMPIC CELLARS - 2016 DUNGENESS WHITE

BLACKENED SEA SCALLOPS, PINEAPPLE SALSA VERDE, BLACK RICE,
PASSION FRUIT HONEY, THAI GREEN CHILE

3RD COURSE

OLYMPIC CELLAR - 2016 PINOT NOIR (40TH ANNIVERSARY)

NEW ZEALAND VENISON, ROSTIS POTATO, OYSTER MUSHROOMS,
ROGUE RIVER SMOKED BLUE CHEESE, GREEN PEPPERCORN DEMI GLACE

4TH COURSE

OLYMPIC CELLARS - 2015 PETITE SIRAH

ANDERSON RANCH LAMB OSSO BUCCO, PARSNIP PUREE,
ROASTED BRUSSEL SPROUTS, LAMB JUS

5TH COURSE

OLYMPIC CELLARS - 2014 SAILING MOON

PORT POACHED PEAR, DARK CHOCOLATE,
CANDIED ORANGE PEEL, TOASTED ALMONDS

Lake Quinault Lodge
The Rest Comes Easy.