



Bistro San Martín  

Fidelitas Wines

Sunday, May 20th, 2012

231 N Olympic Ave
Arlington, WA 98223
Phone (360) 474-9229
BistroSanMartin.com

Winemaker Dinner with Charlie Hoppes, Wine Boss

* Note: Please Inform Your Server of Any Food Allergies or Dietary Restrictions

First Course

Mushroom Puff Pastry with Local Morels, Shiitake, Leeks,
Organic English Peas and Fresh Herb Demi-Glace
2010 m100 Red Wine, Columbia Valley
Cabernet Sauvignon / Merlot / Cabernet Franc / Malbec / Petit Verdot

Salad / Appetizer

Asian Salad Roll with Prawns, Jicama, Carrot, Mango & Peanut Dipping Sauce
Pan-Seared Jumbo Sea Scallop with Papaya and Sambal Beurre Blanc
2009 Optu White Wine, Columbia Valley
56% Sauvignon Blanc / 44% Semillon

Fish Course

Pan-Seared Fresh Alaskan Copper River King Salmon with
Mixed Local Micro-Greens, Sliced Grapes and Merlot Beurre Rouge
2009 Merlot, Columbia Valley
Conner Lee / Red Mountain / Stillwater Creek / Weinbau / Boushey / Hightower

Intermezzo

Sorbet of Strawberry and Rhubarb with St-Germain Elderflower Liqueur

Entrée

Australian Lamb with Red Wine Reduction, Shallots, Whole Grain Mustard
Demi-Glace and Fresh Herb Chimichurri (South American Pesto)
Served with Sautéed Mayo Cobia Beans, Asparagus, Baby Kale and Parmesan
2009 Malbec, Columbia Valley
44% Conner Lee / 34% Northridge Milbrandt / 22% Stillwater Creek

Dessert

Grilled Apricots with Tarragon and Clover Honey
Dates Stuffed with Chèvre and Toasted Hazelnuts
2008 Red Wine, Boushey Vineyard, Yakima Valley
50% Cabernet Sauvignon / 44% Merlot / 6% Cabernet Franc

Martín Estrada-Perez, *Chef/Owner* ~ Steven W. Van Matre, *Proprietor/General Manager*
Our Staff – Olga, Rebecca, Yovana & Otoniel / Special Thanks to Susanne Marckx, Cordon Selections

\$100 per person, includes tax & gratuity

Washington State Department of Health Notice

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness, especially if you have certain medical conditions.