



Bistro San Martín  

Long Shadows Wineries

Sun/Mon, December 16-17th, 2012

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

Winemaker Dinner with Gilles Nicault

First Course

Duck & Pork Terrine with Pistachios and Cranberry-Orange Chutney

2008 Saggi Red Wine, Columbia Valley

45% Sangiovese, 40% Cabernet Sauvignon, 15% Syrah – Ambrogio & Giovanni Folonari, Italy

Second Course

Creole Duck Gumbo with Basmati Rice, Andouille Sausage and Cajun Seasonings

2007 Chester-Kidder Red Wine, Columbia Valley

60% Cabernet Sauvignon, 25% Syrah, 14% Petit Verdot, 1% Cabernet Franc – Gilles Nicault, France

Third Course

Pan-Seared New Zealand Venison Chop with Red Wine Reduction,
Cacao Nibs, Cinnamon, Anise and Juniper Berry Demi-Glace

2008 Feather Cabernet Sauvignon, Columbia Valley

100% Cabernet Sauvignon – Randy Dunn, Napa Valley

Intermezzo

Sorbet with Cranberry, Persimmon and Ginger

Entrée

Braised Veal Shank with Mirepoix of Celery, Carrots, Onions, Garlic,
Thyme, Rosemary, White Wine and Tomato Paste Demi-Glace,
Risotto with Porcini Mushrooms, Parmesan and Seasonal Vegetable Medley

2009 Pedestal Merlot, Columbia Valley

#11 Wine Spectator Top 100 Wines of 2012

83% Merlot, 12% Cabernet Sauvignon, 5% Cabernet Franc – Michel Rolland, Bordeaux's Pomerol Region

Dessert

Apple Galette with Honey-Caramel Sauce

2009 Poet's Leap Ice Wine, Columbia Valley

100% Riesling, Sonnet Vineyard – Armin Diel, Germany

Martín Estrada-Perez, *Chef/Owner* ~ Steven W. Van Matre, *Proprietor/General Manager*
Our Staff – Olga, Rebecca, Rejoice, Joseph & Otoniel / Special Thanks to Traci McFarlane

\$100 per person, plus 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.