





Bistro San Martín    
Quilceda Creek Vintners  
Sunday, March 25<sup>th</sup>, 2012

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

Winemaker Dinner with Alex & Jeannette Golitzin  
*With Special Guests in Support of Snohomish Education Foundation*

Amuse Bouche

Seared Foie Gras on a Crostini with Grapes, Red Wine & Pedro Ximenez Sherry Reduction

Soup / Salad

Cream of Five Onion with Jerez Cream Sherry  
Organic Mixed Greens with Poached Pears, Cambozola Cheese and Toasted Hazelnuts  
*2006 Red Wine, Columbia Valley*  
*77% Cabernet Sauvignon, 10% Cabernet Franc, 10% Merlot, 2% Petit Verdot, 1% Malbec*

Roasted Duck

All Natural Roasted Maple Leaf Farms Duck à l'Orange with Sautéed French Lentils  
*2006 Palengat Vineyard Cabernet Sauvignon, Horse Heaven Hills*  
*80% Cabernet Sauvignon, 15% Cabernet Franc, 5% Petit Verdot*

Intermezzo

Sorbet of Plum with Meyer Lemon and Rosemary

Pork Tenderloin

Grilled Pork Tenderloin with Cinnamon, Anise and Blueberry Demi-Glace  
Served with Risotto and Quinoa with Seasonal Vegetable Medley  
*2006 Galitzine Vineyard Cabernet Sauvignon, Red Mountain*  
*100% Cabernet Sauvignon*

Entrée

Filet Mignon au Poivre with Mixed Mushrooms in Cabernet Peppercorn Demi-Glace  
Mashed Yukon Gold Potatoes and Parsnips with Seasonal Vegetable Medley  
*2006 Quilceda Creek Cabernet Sauvignon, Columbia Valley*  
*97% Cabernet Sauvignon, 3% Merlot*

Dessert

Naughty Chocolate Cake with a Touch of Cayenne

Martín Estrada-Perez, *Chef/Owner* ~ Steven W. Van Matre, *Proprietor/General Manager*  
Olga Arteaga-Vazquez, *Sous Chef* ~ Rebecca Franklin, *Server*  
*Special Thanks to Shaunna Ballas & Michael Edwards of SEF*

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.