



Bistro San Martín  
Airfield Estates Winery
Sunday, July 14th, 2013

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

Dinner with Marcus Miller, Winemaker & Owner

First Course

Crostini with Yarmuth Farm Chèvre, Roasted Walla Walla Onion & Local Mushrooms
2010 Tempranillo, Yakima Valley

Second Course

Duck & Chorizo Puff Pastry Empanada with Baby Mixed Greens
Fresh Berries, Sweet Chile & Ginger Aioli
2012 Ruby Rosé, 100% Sangiovese, Yakima Valley

Third Course

Crispy Tostada with Sea Scallops, Dungeness Crab & Wild Prawns
Heirloom Tomatoes, Tomatillo & Avocado Salsa
2011 Lightning, Yakima Valley
50% Roussanne, 48% Viognier, 2% Marsanne

Intermezzo

Sorbet with Organic Blueberries and Lavender

Entrée

Grilled Pork Tenderloin with Chelan Sweet Cherry Demi-Glace & Red Wine Reduction
Yukon Gold Mashed Potatoes with Truffle Oil, Chives & Seasonal Vegetable Medley
2011 Mustang, Yakima Valley
72% Syrah, 18% Grenache, 10% Mourvèdre

Dessert

French Vanilla Semi-Sweet Chocolate Decadence
with Orange Essence & Apricot Compote
2012 Late Harvest Viognier, Yakima Valley

Bonus Wine Tasting

2011 Cabernet Sauvignon, Yakima Valley
2010 Aviator, Yakima Valley
54% Cabernet Sauvignon, 27% Merlot, 13% Petit Verdot, 3% Cabernet Franc, 3% Malbec

Martín Estrada-Perez, *Chef/Owner* ~ Steven W. Van Matre, *Proprietor/General Manager*
Our Staff – Olga, Rejoice, Suzy, Zach & Otoniel / Special Thanks to Mike Roe, Cru Selections

\$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.