



Bistro San Martín  

Betz Family Winery

Sunday, June 1st, 2014

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

Winemaker Dinner

Steve and Bridgit Griessel, Vintner Owners

Amuse Bouche

Crostini with Kiwi, Avocado & Bacon Crumbles

Seared Wild Prawn with Strawberry, Rhubarb & Red Wine Vinaigrette

2013 Julia's Dazzle Rosé by Long Shadows Winery, Horse Heaven Hills

98% Pinot Grigio, 2% Sangiovese

Appetizer

Roasted Duck & Chorizo Puff Pastry Empanada with Baby Mixed Greens

Fresh Berries, Sweet Chile & Ginger Aioli

2012 Cuvée Franjin, Columbia Valley

Cabernet Sauvignon, Merlot, Petit Verdot, Syrah

Soup

Seafood Bisque with Copper River King Salmon, Diver Sea Scallops & Wild Prawns

2011 Clos de Betz, Columbia Valley

67% Merlot, 28% Cabernet Sauvignon, 5% Petit Verdot

Intermezzo

Sorbet with Peach, Meyer Lemon & Lavender

Entrée

Grilled Pork Tenderloin with Organic Dark Cherries, Herbs and Red Wine Demi-Glace

Yukon Gold Mashed Potatoes and Parsnips with Truffle Oil & Seasonal Vegetables

2011 Père de Famille, Columbia Valley

88% Cabernet Sauvignon, 9% Petit Verdot, 3% Merlot

Dessert

Naughty Chocolate Cake with a Touch of Cayenne

2011 La Côte Rousse, Red Mountain

100% Syrah

Martín Estrada-Perez, *Chef/Owner* ~ Steven W. Van Matre, *Proprietor/General Manager*

Our Staff - Olga, Rejoice, Suzy & Otoniel / Also Thanks to Bob Betz, Master of Wine

\$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.