



Bistro San Martín  
Winemaker Dinner
Sunday, April 27th, 2014

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

Fidélitas Wines – Charlie “Wine Boss” Hoppes
Sonoris Wines – Hillary Sjölund

First Course

Crostini with Organic English Peas, Chèvre & Lemon Zest
Crostini with Fig Butter, Roasted Onion & Manchego
2012 Sonoris Pure Grace, Gamache Vineyards, Columbia Valley
93% Sauvignon Blanc, 7% Semillon

Second Course

Sashimi-Grade Ahi Tuna Poke with Tropical Fruit Salsa, Ginger, Black Sesame Seeds
Japanese Sweet Potato, Belgian Endive, Baby Arugula and Sweet Soy/Molasses Drizzle
2011 Sonoris Verna Mae, Columbia Valley
78% Viognier, 22% Roussanne

Third Course

Creole Duck Gumbo with Basmati Rice and Andouille Sausage
2010 Fidélitas Red Wine, Boushey Vineyard, Yakima Valley
50% Cabernet Sauvignon, 33% Merlot, 17% Cabernet Franc

Intermezzo

Sorbet with Strawberry, Rhubarb & Sonoris Port

Entrée

Braised Boneless Beef Short Rib with Mirepoix, Fresh Herbs and Red Wine Demi-Glace
Yukon Gold Mashed Potatoes and Parsnips with Truffle Oil & Washington Asparagus
2010 Fidélitas OPTU, Red Mountain
53% Merlot, 30% Cabernet Sauvignon, 12% Cabernet Franc, 5% Petit Verdot
2010 Fidélitas Cabernet Sauvignon, Ciel du Cheval Vineyard, Red Mountain
92% Cabernet Sauvignon, 8% Petit Verdot

Dessert

Mexican Vanilla Bean Panna Cotta with Organic Dark Tart Cherries
Vintage 2010 Sonoris Red Wine, Red Mountain
33% Touriga Nacional, 33% Tinta Cão, 34% Sousão

Martín Estrada-Perez, *Chef/Owner* ~ Steven W. Van Matre, *Proprietor/General Manager*
Our Staff – Olga, Rebecca, Suzy & Otoniel / Also Thanks to Vehrs & 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.