



Bistro San Martín  
Maison Bleue Winery  
Sunday, June 12<sup>th</sup>, 2011 ~ 6 pm

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



## Winemaker Dinner with Jon Martinez

### Poultry Course

Japanese Sweet Potato Waffle Chip with Sautéed Maple Leaf Farms Duck  
Shiitake Mushrooms, Julienned Leeks and Hoisin Plum Sauce

*2009 Le Midi Grenache, Boushey Vineyard, Yakima Valley  
80% Grenache / 20% Syrah*

### Seafood Course

Copper River Sockeye Salmon and Rock Shrimp Cake with Tomato Concassé and  
Sambal Beurre Blanc, Baby Mixed Greens with Herb-Infused Extra Virgin Olive Oil

*2010 Au Contraire Chardonnay, French Creek Vineyard, Yakima Valley*

### Intermezzo

Sorbet of Pineapple with Mango and Fresh Mint

### Game Course

Braised Leg of Local Rabbit with Mixed Berry Demi-Glace and Gnuqi Ravioli

*2009 Gravière G.S.M., Upland Vineyard, Snipes Mountain  
25% Grenache / 50% Syrah / 25% Mourvèdre*

### Pork Course

Grilled Pork Tenderloin with Bing Cherries, Orange Zest and Red Wine Reduction  
Yukon Gold Potatoes Anna and Seasonal Vegetable Medley

*2009 La Montagnette Grenache, Upland Vineyard, Snipes Mountain  
95% Grenache / 5% Syrah*

### Dessert

Vanilla Bean Panna Cotta and Forelle Pear Poached in Wine  
with Honey, Apricots, Nutmeg and Lemon Zest

*2009 Soleil Roussanne, Olsen Vineyard, Yakima Valley*

Martín Estrada-Perez, *Chef/Owner* ~ Steven W. Van Matre, *Proprietor/General Manager*  
*Our Staff - Olga, Rebecca, Rejoice, Jake, Tony & Rafael*

\$100 per person, includes 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.