



# Bistro San Martín Sweet Valley Wines

Sunday, July 11<sup>th</sup>, 2010 ~ 6 pm

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



## Winemaker Dinner with Josh McDaniels

### Amuse Bouche

Shumai Dumpling with Mixed Seafood, Shiitake Mushrooms, Carrots, Peas & Scallions  
Asian Summer Salad Roll with Jicama, Mango, Cucumber & Peanut Dipping Sauce  
*Righteous Wines – 2009 Riesling, Les Collines Vineyard, Walla Walla Valley*

### Starter

Dungeness Crab & Jumbo Prawns with Tropical Fruit Salsa  
*Righteous Wines – 2009 Viognier, McKinley Springs Vineyard, Horse Heaven Hills*

### Appetizer

Duck and Hazelnut Pâté en Croute  
*Righteous Wines – 2008 Tempranillo, Les Collines Vineyard, Walla Walla Valley*

### Fish

Smoked Salmon Mousse in Puff Pastry with Fresh Herbs  
*Righteous Wines – 2008 Sangiovese, Seven Hills Vineyard, Walla Walla Valley*

### Entrée

Braised Boneless Chuck Short Ribs Wrapped with Bacon,  
Red Wine Reduction and Local Organic Blueberry Demi-Glace,  
Yukon Gold Mashed Potatoes and Seasonal Vegetable Medley  
*2007 Double Barrel Red, Walla Walla Valley*  
*48% Cabernet Sauvignon / 48% Merlot / 4% Syrah*  
*Pepper Bridge, Les Collines, Forgotten Hills, Golden Ridge, Seven Hills & Birch Creek Vineyards*  
*2007 Cabernet Sauvignon, Walla Walla Valley*  
*48% Cabernet Sauvignon / 48% Merlot / 4% Syrah*  
*Birch Creek, Golden Ridge, Morrison Lane & Pepper Bridge Vineyards*

### Dessert

Vanilla Bean Panna Cotta with Local Strawberries and Rhubarb Coulis

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

\$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.