



Bistro San Martín
FIDELITAS Wines
Sunday, June 14th, 2009 – 6 pm

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

Winemaker Dinner Menu

Hors d'Oeuvres

Crostini with Duck Liver Pâté and Cornichon
Grilled Pork Tenderloin with Red Onion Compote

*2006 Malbec, Columbia Valley
Connor-Lee Vineyard (75%) / Stillwater Creek Vineyard (25%)*

First Course

Niçoise San Martín with Copper River Salmon, Green Beans, Fingerling Potatoes,
Boiled Eggs, Red Onion, Italian Parsley, Lemon-Dijon Vinaigrette & Fresh Herb Aioli

*2007 Semillon, Columbia Valley
Stillwater Creek Vineyard / Rosebud Vineyard*

Appetizer

Duck Confit in Puff Pastry with Wild Berry Vinaigrette

*2006 Boushey Vineyard Red, Yakima Valley
64% Cabernet Sauvignon / 29% Merlot / 7% Cabernet Franc*

ENTREE

Pan-Seared New Zealand Venison Chop with Red Wine Reduction,
Cinnamon, Anise and Juniper Berry Demi-Glace,
Yukon Gold Mashed Potatoes and Seasonal Vegetable Medley

2006 Cabernet Sauvignon, Champoux Vineyard, Horse Heaven Hills

Dessert

Far Breton with Armagnac-Infused Plums and Crème Anglaise

*2007 m¹⁰⁰ Red Wine, Columbia Valley
52% Cabernet Sauvignon / 28% Merlot / 17% Malbec / 2% Petit Verdot / 1% Cabernet Franc*

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

\$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.

And A Very Special Thanks To

Charlie Hoppes, Fidelitas Owner and Winemaker
Jess Affolter, Fidelitas Wine Club Concierge