



Bistro San Martín &
John Bell, Winemaker, Presents
Willis Hall Winemaker Dinner
Monday, March 6th, 2006 – 6 p.m.

231 N Olympic Ave
Arlington, WA 98223
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bistrosanmartin.com

Wine & Dinner Menu

First Course

Poached Pear Salad

Mixed Greens with Pears Poached in Red Wine,
Cambozola Cheese and Toasted Hazelnuts
2004 Roussanne, Yakima Valley (Lonesome Spring Ranch)

Appetizers

Nudi Ravioli

Potatoes, Spinach, Ricotta, Parmesan, Pine Nuts, Garlic and
Brown Butter in Tomato Cream Sauce
2003 Sangiovese, Yakima Valley

Mushroom Puff Pastry

Local Mixed Mushrooms Sauteed with Garlic and
Fresh Herbs in Brandy Cream Sauce
2003 Reserve Cabernet Franc, Columbia Valley (Charbonneau Farms)

Entree

Rack of Lamb

French Cut Lamb Rib Roast with Red Wine Reduction and Dijon Demi-Glace
Yukon Gold Mashed Potatoes with Horseradish and Seasonal Medley
2003 Pinot Noir, Willamette Valley (Murto Vineyard)
2003 Reserve Syrah, Columbia Valley (Stone Tree Vineyard)

Dessert

Not So Naughty Chocolate Cake

2003 Orange Muscat Passito, Yakima Valley (Lonesome Spring Ranch)

\$75 per person plus tax & gratuity
Vegetarian Option Available Upon Request

Martín Estrada-Perez, Chef / Owner
Steven W. Van Matre, Proprietor / General Manager
John Bell, Winemaker / Owner, Willis Hall, LLC