



The Event:

**FOOD FROM THE PACIFIC RIM PAIRED WITH WINES OF THE WORLD**

When: Sunday, March 25 at 4:00pm

Where: St. Mark's Episcopal Church

111 S. Jefferson, Moscow

Costs: \$18 for members, \$20 for guests

At this year's business meeting we will very carefully conduct a mix-and-match sampling of foods from the Pacific Rim with Wines of the World. Delectable dishes to be tasted include smoked salmon and green onion sushi rolls, Ray Lee's shrimp dumplings, Tom Carroll's World Famous and Especially Exotic (or was that Erotic?) Parsnip Cakes, Filipino braised chicken, Famous Indian Shrimp and Coconut a la Sanyal, spicy cashew noodles, and for dessert, inari (sweet rice and seaweed--now won't the kids be excited??). Wines to sip with this veritable smorgasbord include Pepperwood Viognier, Bonny Doone Pacific Rim Reisling, Albert Mann Gewürztraminer, Pend d' Oreille Pinot Gris, Domaine du Grand Prieur Cotes du Rhone, Cline Syrah, Ravenswood Zinfandel, La Carraja Sangiovese, and for dessert, Arbor Crest Muscat. We look forward to seeing you there!!!