



What: Seafood and Wine
When: Sunday, May 13, 2018 at 1:00 PM
Where: The Mika's patio, 620 Ridge Road, Moscow, ID
Cost: \$40 per person. Please email Tim Steffens (timsteffens@mac.com) that you are coming. **Limited to 24 people.**
Contact: Peter Mika (pmika@uidaho.edu)

We're planning a great afternoon event on the patio, pairing seafood and wine, and we hope you'll join us. The concept is to see how various wines work (or don't work) with different styles of seafood. Here's what we are offering:

Flight 1:
Ceviche, Poke, and Fish Cakes with Dr. Loosen L Riesling and As Laxas Albarino

Flight 2:
Asian Fish Curry and Brazilian Fish Stew with Donnhof Riesling, Zind Humbrecht Gewürztraminer, As Laxas Albarino

Flight 3:
Grilled Ahi, Sautéed Clams, Smoke Salmon with Cliffhanger red, Sonoma Cutrer Chardonnay, Louis Jadot Bressandes Beaune

Flight 4:
Cioppino with Cliffhanger red, Damilano Barbera, Donnhof Riesling

We have purposely chosen to have some wines paired with several fish courses, to see if they work with different styles, flavors, and preparations. I think you will enjoy the food and hopefully learn something about how different wine types work (or not) with them.

To reserve your spot (**limited to 24 people**), please mail in the coupon below to the PO Box and also email Tim Steffens at timsteffens@mac.com.

Make your check payable: (Enology Society-Palouse Chapter), PO Box 8274, Moscow, ID 83843

-----COUPON-----

I am planning to enjoy the spring weather with seafood and wine on Sunday, May 13, 2018 at 1:00 PM. I have enclosed a \$_____ check for ____ people (@\$40 per person attending).

Please make checks payable to "Enology Society-Palouse Chapter".

Name _____

Street _____

City _____ State _____ Zip _____

Phone: Daytime _____ Nighttime _____

Email Address _____