

**Small Plates**  
**Palouse Wine Society Dinner**

**October 10, 2009**

**Appetizers:**

Roasted Beet Pesto  
Roasted Baby Potatoes with Romesco  
Santorini Split Peas  
Thai Corn Fritters

Cristalino NV Brut Cava  
Spain

**Course 1—savory, spicy:**

Crab Cakes with Red Chili Mayonnaise  
Grilled Squid  
Thai Lettuce Cups  
Spicy Kimchi Pancakes

Ch. Ste Michelle 2007 Riesling  
“Eroica”, Washington, USA

**Course 2—rich seafood:**

Feta and Herb-Stuffed Shrimp  
Grilled Scallops with Pistachio Vinaigrette  
Sesame-Crusted Tuna Balls  
Bacon and Tomato Bruschetta

Albert Mann 2007 Pinot Blanc,  
Vin d’Alsace, France

**Course 3—light meats:**

Grilled Pork Tenderloin with Fennel Cream  
Sage-Grilled Chicken Souvlakia  
Spicy Veal and Tomato Turnovers  
Watermelon and Feta Salad

Zonin 2007 Montepulciano  
d’Abruzzo, Italy

**Course 4—red meats:**

Elk Meatballs a la Shaun  
Grilled Beef Tenderloin with Golden Raisin Sauce  
Spicy Lamb Pies  
Pisto Manchego (Stewed Zucchini, Peppers, and  
Tomatoes)

Rutherglen 2006 Petite Sirah  
Victoria, Australia

**Dessert:**

Hazelnut Torte  
Sweet Coconut Tart  
Sweet and Spicy Pecans

Alvear Pedro Ximenez de Anada  
2004, Montilla Moriles, Spain