

What: Wild Harvest Dinner
When: Saturday, October 23, 2010 at 6 PM
Where: St Mark's Episcopal Church parish hall, 111 S. Jefferson, Moscow (St Mark's does not sponsor this event)
Cost: \$40 for members and \$45 for non-members
Contact: Andrew Storfer, storfmon@yahoo.com

This dinner was conceived to pair wine with game meats and wild-type foods, because these are foods that many people do not normally eat. As such, we are hoping to inspire a fun and educational experience of pairing wine with a variety of inspirationally-prepared dishes that have been carefully selected by the Palouse Enological Society board after many travails. The dinner is usually a very popular event and so it is highly recommended that you send in your reservations (the coupon below) soon. We would like all reservations by Thursday, October 21, 2010 so the cooks know the amounts of food needed.

Menu

Appetizers:

Elk sausage with grapes
Shu-mai stuffed with bison and prawns
Spicy halibut ceviche

Wine pairing: Dr. Loosen Blue Slate 2009 Kabinett Riesling

Intermezzo:

Savory wild mushroom soup
Fennel braised wild salmon

Wine pairing: Belle Glos Clark & Telephone Vineyard 2008 Pinot Noir & White Rose Mercotti's Milieu Dundee Hills 2007 Pinot Noir

Salad:

Wild greens topped with seared duck breast with a citrus vinaigrette

Entrée 1:

Rabbit stew with a roasted root mash

Wine pairing: Stolpman Santa Ynez Valley 2007 Syrah

Entrée 2:

Sautéed game meat medley with braised greens

Wine pairing: Produttori del Barbaresco 2006 Barbaresco

Dessert:

Flourless chocolate torte topped with wild huckleberry sauce

-----COUPON-----

Being willing to sample some excellent food and wine pairings during the Wild Harvest Dinner on October 23, 2010. I have enclosed a \$_____ check for _____ people (@\$40 for members or \$45 for non-members). The event will be held at St Mark's Episcopal Church, Parish Hall, 111 S. Jefferson, Moscow (St Mark's does not sponsor this event).

I(We) cannot make the dinner but would like to become a member of the Palouse Chapter-Pacific Northwest Enology Society for a year (September 1, 2010-August 31, 2011). I(We) have enclosed _____ for _____ person(s) (\$18 for one and \$31 for two).

Name _____

Street _____

City _____ State _____ Zip _____

Phone: Daytime _____ Nighttime _____

email address _____

-----COUPON-----

Upcoming events (some tentative - could change):

November 13th New Zealand Tasting
December 11th Sparkling Holidays
January 8th Aged Bordeaux Tasting
February 12th Northern Rhones