

# *Farm + Vine Dinner*

– Featuring Chef Tim Quinn –

Thursday, May 3, 2018

## First Course

Lobster Brulee with Tarragon Tomato Relish  
*Chateau St. Michelle, Horse Heaven, Sauvignon Blanc, Washington State, 2016*

## Second Course

Seared Striped Bass on Barley in a Spring Ramp Broth with Fiddleheads &  
Thyme Garnished with Ramp Straw and Black Garlic  
*Antica, Chardonnay, 2015*

## Third Course

48 Day Dry Aged NEFF Strip Steak on Wild Arugula with Morel Mushroom  
Vinaigrette and Buckwheat Lasagna  
*CSM, Artist Series, Washington State, 2012 &  
Cold Creek Cabernet Sauvignon, Washington State, 2013*

## Dessert

Strawberry Rhubarb Crisp with Goat Cheese Gelato  
*Nicolas Feuillate Rose, Brut, Champagne, NV*

