



FRIDAY, MARCH 4TH

# Dinner Amicale

## AMUSE

*Sashimi of Hawaiian Ahi Tuna  
with a salpicon of Rambutan, Avocado,  
Sturgeon Caviar and a Coconut Sorbet*

## SEARED ARCTIC CHAR & FOIE GRAS

*Black Trumpet Mushrooms, Sweet Garlic, Parsnip Jam  
and a Plum-Tapioca Gastrique*

## SMOKED BREAST OF SQUAB

*Grilled and lacquered with Truffle Honey  
Salsify-Squash Composure, Banana Emulsion and a Merlot Syrup*

## COFFEE & CARDAMOM CRUSTED OSTRICH FILET

*Accompanied by Hedgehog Mushrooms, Silky Potato Gratin,  
Celery Root Puree and a House Preserved Blackberry-Black Pepper Essence*

## A STUDY IN CHOCOLATE

*Warm filled Beignets, Chocolate Sherbet and a chilled spice infused Soup  
Bing Cherries, Feuillantine and Blood Oranges*



*Bill Morris, Executive Chef  
Jim Campbell, John Roberts and Tyler Anderson, Sous Chefs  
Christopher Chan Director of Wine  
and our Culinary and Service Team....*



1999

## CHALEUR ESTATE

DeLILLE CELLARS

This is an outstanding vintage for Chaleur Estate. The wine possesses an incredible dense purple color. It has a powerhouse nose of deep black fruits, plums and cassis and is embraced with a floral, violet character. The fact that this wine has tons of everything in it brings balance to this wine. Its structure is one of weight, concentration, grip and intensely ripe flavors. Moreover this wine has style. The oak integration has a sweet spicy, layering effect that seamlessly mingles gently with the fruit. Every angle this wine gives you seems to have a wonderful combination of power and delicacy. This vintage of Chaleur Estate is definitely a “keeper”.



1999

## HARRISON HILL

This wine has a wonderful combination of power, ripeness and extract that comes from this particular vintage, along with an elegant layering of pie cherries, leather and a garden of herbs. This is all present here from the terroir of the Harrison Hill Vineyard. What's striking is the exquisite balance. Wow, what a very classy wine. The oak is present only to support and not to dominate and has nice hints of spice. The finish is lengthy yet delicate. This wine is perhaps the greatest Harrison Hill to date.

1998

## CHALEUR ESTATE

There is an intense nose of plums, sweet tar and black fruits along with chocolate and coffee spices. The flavor shows deep concentration. You have opulent black fruit notes that are nicely wrapped with grip, ripe tannins and toasty oak integration. Perhaps its greatest attribute is its marathon finish. This is the biggest and most concentrated Chaleur Estate to date and should have great lasting power.

1998

## HARRISON HILL

Floral violet notes, elegant layers of fruit, refinement and sweet oak are all included in this wine's aroma. This is an expressive wine. Black cherries and elegance have always been this vineyard's trademark and is very much involved here. There is also a cupboard of herbs and spices. Delicious, balanced and long lived.



The Rainier Club

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## “SPECIAL ADDITION” 2002 CHALEUR ESTATE BLANC

This is the richest and most powerful Chaleur Estate Blanc yet. Nice, pale, golden straw color. Aromas of ripe citrus, apples, cream, toast cloves and straw. And there are lush flavors of citrus spice, mandarin orange and earth tones. The wine has clean, fresh acidity, good structure and extended length.