

Auction Menu

First Course

Sherry Chicken Liver Mousse with Pickled Beets and Crostini Accompanied by a Radicchio
Salad with Sherry Manchego Vinaigrette
John Gorham, Toro Bravo, Portland, Oregon
2006 Van Duzer Estate Pinot Gris

Second Course

Spring Custard with Pistachio Sausage and Carrot Vinaigrette
Daisley Gordon, Campagne, Seattle, Washington
2005 Seven Hills Winery Seven Hills Vineyard Merlot

Third Course

Smoked Pheasant Soup with Roasted Vegetables and Fois Gras
Thierry Rautureau, Rover's, Seattle, Washington
2004 Ferngrove Majestic Cabernet Sauvignon

Fourth Course

Carlton Farms Pork Belly and Pork Cheek Râgout with Black Lentils and Glazed Turnips
Johnathan Sundstrom, Lark, Seattle, Washington
2005 Charles Krug Yountville - Napa Valley Cabernet Sauvignon

Dessert

Hazelnut dacquoise
Dominique Geulin, M.O.F., St. Honoré Boulangerie, Portland, Oregon

Coffee espresso cart available in the lobby

Chocolate favors courtesy of Moonstruck Chocolates