

unham Cellars

*Wine Pairing Dinner*

*November 3, 2008*

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**Lewis Vineyard**  
**Columbia Valley, Riesling, '07**

**Hors d' Oeuvres**

Ahi tuna tartare on gaufrette potatoes  
Prawns on cucumber with dill cream cheese  
Filet on brioche with béarnaise  
Fingerling potatoes with crème fraiche and caviar

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**Lewis Vineyard**  
**Columbia Valley, Merlot, '05**

**Idaho Sturgeon**

Pan seared filet of fresh Hagerman raised Sturgeon,  
served over creamy risotto with a red wine, shallot, butter sauce

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**Lewis Vineyard, Columbia Valley, Syrah, '05**  
**Lewis Vineyard, Columbia Valley, Syrah, '02**

**Rack of Idaho Lamb**

Oven broiled Idaho lamb rack served with corn soufflé, sugar snap peas  
and balsamic, red wine reduction

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**Lewis Vineyard**  
**Columbia Valley, Cabernet Sauvignon, '05**

**Cheese Plate**

Brie, Humboldt Fog, and P'tit Basque accompanied by  
cashews, candied walnuts, wild honeycomb, grapes and pears

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**Double River Estate Vineyard**  
**Walla Walla Valley, Semillon Ice Wine, '05**

**Semillon Poached Pear**

Semillon poached pear drizzled with honey sauce,  
garnished with mascarpone and fresh mint