

*Leonetti Cellar*

**FIGGINS**  
WALLA WALLA VALLEY

*winemaker* **DINNER**

A very special evening with Chris Figgins

MARCH 24, 2016

**2014 Figgins Riesling**

Passed Hors d'Oeuvres

ahi tartare on crispy wontons, oysters on the half shell,  
house cured salmon gravlox on brioche

**2013 Leonetti Sangiovese**

Butter Poached Atlantic Lobster Tail

roma tomato confit, garlic and thyme

**2007 & 2014 Leonetti Cellar Merlot**

Coffee and Cocoa Dusted Colorado Lamb Chops  
with leek and fennel potato gratin and raspberry gastrique-demiglace

Intermezzo

green apple sorbet with arugula and candied walnuts

**2013 Leonetti Cellar Cabernet Sauvignon**

Pan Seared Tenderloin of Elk

with roasted vegetables and barley risotto,  
finished with peppercorn demiglace

**2012 Figgins Estate Red Blend**

Dessert Trio

dark chocolate and wild berry flourless torte  
St. Andre triple cream cheese  
cocoa and cardamom dusted foie gras truffles

**CHANDLERS**

PRIME STEAKS • FINE SEAFOOD