



**HORSE RANCH VINEYARDS™**

**JUNE 11, 2013**

*Celebrating Idaho Wine Month*

**Idaho Ruby Trout ala “Gravlax”**

*Cured Hagerman trout with cucumber and dill vinaigrette served with toasted brioche.*

**Reserve Rosé, Snake River Valley, ‘12**



**Hagerman Sturgeon**

*Pan roasted Snake River sturgeon served with jade rice risotto and citrus butter.*

**Estate “Vivacious”, Viognier/Roussanne, Snake River Valley, ‘12**



**Lava Lake Lamb**

*Seared lamb loin served with a polenta soufflé and a balsamic wine reduction.*

**Estate Syrah/Mourvedre, Snake River Valley, ‘11**



**American Kobe Beef**

*Seared Snake River Farms flat iron steak, sliced and served with roasted garlic potato, miniature carrots and cabernet reduction sauce.*

**Estate Cabernet Sauvignon, Snake River Valley, ‘08**



**Lemon Curd Tartlet**

*with huckleberry sauce.*

**Reserve Riesling, Snake River Valley, ‘10**



**CHANDLERS**

PRIME STEAKS • FINE SEAFOOD