

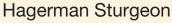
HORSE RANCH VINEYARDS™
JUNE 11, 2013

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



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









