

alta lodge
7/30/06

Wildflowers and Wine Pairings Menu:

Imported Cheeses & Crackers

Kim Crawford Sauvignon Blanc '05, Marlborough, New Zealand \$17

*fruity, citrus
upfront with cheese*

Pan Fried Scallops

with a Thai sweet green curry sauce & Asian vegetables

Peter Lehmann Semillon '02, Barossa Valley, Australia \$12

*a little quiet on its own but good
with shellfish + sauce*

Mixed Greens

with Montrachet, candied pecans, passion fruit & papaya dressing

Bonny Doon Dry Riesling "Pacific Rim" '04

German vines planted in Washington \$11

*nice! with salad
fresh citrus*

Grilled Rack of Lamb

with a red currant cabernet reduction & roasted fennel mashed potatoes \$33

Sequoia Grove Cabernet Sauvignon '02, Napa, California

Susana Balboa Malbec '04, Mendoza, Argentina *earthy* \$27

French Apple Tart

with crème fraiche berries

King Estate Vin Glacé Pinot Gris '04, Oregon \$20

*fresh fairly not too sweet
+++*

Hosted by Maxim Holloway