



Brian Carter Cellars

Winemaker Dinner

ANDALUCA



BRIAN CARTER
CELLARS



Friday, September 16th at 6:30pm



Brian Carter, renowned veteran winemaker, is proud to present his unique collection of premium releases under the Brian Carter Cellars label. Brian Carter Cellars is the first winery in Washington State to focus exclusively on an array of hand-crafted European-style blended wines, showcasing Brian's personal passion for blending wines from Washington's unique terroir.

Brian Carter has been twice awarded "Winemaker of the Year" by Washington Magazine. Brian was extremely honored to be selected Vintner of the Year by his peers.

Please join Brian Carter and our own Executive Chef, Wayne Johnson, for a fabulous five course dinner, beautifully paired with wines from Brian Carter's cellars.

Menu

Seared Ahi Tuna

mango salsa

2009 Oriana White Rhone Blend, Yakima Valley

Grilled King Salmon

yukon gold mashed potato and fava beans,
Luis Herrera extra virgin olive oil

Herbed Grilled Quail

shallots, mushrooms, black currant jus
2008 Corrida Red Blend, Columbia Valley

Oregon Strip Steak

creamy morel mushroom sauce, baked yukon gold potato mash
2007 Le Coursier Bordeaux Red Blend, Columbia Valley

Chocolate & Raspberry Mousse

chocolate graham cracker crust cheese cake

2008 Opulento Port-Style Dessert Wine, Yakima Valley

The price for this event is **\$80** per person plus tax and gratuity.

For reservations please call **206.382.6999** or email kkhoshdel@andaluca.com

Also as a special thank you for joining us the Mayflower Park Hotel would like to offer you a "Winemaker's Dinner" rate of **\$129.00 + tax** which includes valet parking (an additional **\$20.00 + tax value**) on the evening of September 16th.

Please call the hotel directly at **206.382.6990** Mon-Fri **8am-6pm** to make your room reservation and mention that you are attending the Brian Carter Winemaker Dinner.