

THE MOUSETRAP

Agatha Christie

First Course

2009 Rose of Sangiovese, Maryhill Winery

Early Fall Salad

*apricot, red onion, walnuts, arugula and
blood orange vinaigrette goat cheese*

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Second Course

2009 Chardonnay, Maryhill Winery

Pacific Northwest Rockfish

*cornmeal encrusted rockfish fillet with broccoli rabe,
creamed corn and lemon aioli*

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Third Course

2007 Sangiovese, Maryhill Winery

Carlton's Farms Pork Loin

*chipotle rubbed pork loin over sweet potato hash
and seasonal peach compote*

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Fourth Course

2009 Winemaker's Red, Maryhill Winery

The Butchers Selection

*bacon wrapped bistro steak with wild mushroom conserva,
blue cheese crumbles and red wine sauce*

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Fifth Course

2008 Proprietor's Reserve Zinfandel, Maryhill Winery

Pera ala Tequila

*tequila poached pear, port wine sauce
and piquant cream*

Tonight's wine selections were carefully chosen by
Craig Leuthold, Owner of Maryhill Winery

Chef de Cuisine Manny Gutierrez
Lewis River Golf Course

Executive Sous Chef Brandon Callihan
Hudsons Bar & Grill