



**Get your Crush On with  
Two Wine Gals, Four Bottles &  
a post-Crush Feast**

**November 20, 2008  
Lisa Dupar Catering Kitchen  
6:30pm – 9:30pm  
\$85.00 per person**

*Join the girls in the kitchen: Anna Schaefer from à Maurice and Kay Simon from Chinook Winery will join Chef Lisa Dupar in this post crush celebration of women, wine and food. Their warmth will certainly warm this cold November evening. Chinook Wines are known for their straightforward, fruit-driven wines while à Maurice Cellars is known for its' exceptionally food friendly wines of outstanding quality. Both winemakers will showcase their most celebrated wines while Lisa Dupar prepares a hearty four course feast carefully paired with each hand selected wine.*

**Salad Mache, Shaved fennel**

and warm rosemary smashed butterball potatoes  
with mustard seed vinaigrette and smoked pork belly

*2007 Semillon, Chinook*

**Cider Brined Roast Chicken Thighs**

filled with apple, liver & plumped chardonnay grapes

*à Maurice Chardonnay*

**Pan Seared Citrus Reggiano Semolina Cake**

With exotic mushrooms, mushroom thyme jus, braised greens, & roasted grapes

*2005 Yakima Valley Merlot. Chinook*

**Vintner's braised Beef short Ribs**

and root veggie mashers

*à Maurice Syrah*

**Assorted House Cookies, Chocolates & Finger Pastries**

**HOW TO REGISTER FOR OUR CLASSES:**

Call 425-881-3250 to register. Payment is required at the time of reservation. We regret we cannot offer a refund for any cancellation made less than five business days prior to the event. Classes may be cancelled due to a lack of enrollment with full refund to students.