

## **Auction Menu**

### **First Course**

Sherry Chicken Liver Mousse with Pickled Beets and Crostini Accompanied by a Radicchio  
Salad with Sherry Manchego Vinaigrette  
John Gorham, Toro Bravo, Portland, Oregon  
2006 Van Duzer Estate Pinot Gris

### **Second Course**

Spring Custard with Pistachio Sausage and Carrot Vinaigrette  
Daisley Gordon, Campagne, Seattle, Washington  
2005 Seven Hills Winery Seven Hills Vineyard Merlot

### **Third Course**

Smoked Pheasant Soup with Roasted Vegetables and Fois Gras  
Thierry Rautureau, Rover's, Seattle, Washington  
2004 Ferngrove Majestic Cabernet Sauvignon

### **Fourth Course**

Carlton Farms Pork Belly and Pork Cheek Râgout with Black Lentils and Glazed Turnips  
Johnathan Sundstrom, Lark, Seattle, Washington  
2005 Charles Krug Yountville - Napa Valley Cabernet Sauvignon

### **Dessert**

Hazelnut dacquoise  
Dominique Geulin, M.O.F., St. Honoré Boulangerie, Portland, Oregon

Coffee espresso cart available in the lobby

Chocolate favors courtesy of Moonstruck Chocolates