

[<Back](#)[Print](#)

JOIN US FOR OUR DELILLE CELLARS WINEMAKER DINNER

**Daniel's Broiler - Lake Union
February 8, 2012**

**6:00pm Welcome
6:30pm Presentation
7:15pm Dinner seating**

Join Daniel's Broiler and Greg Lille for an evening of expertly crafted wine and perfectly matched food as we explore the wines of DeLille Cellars. Daniel's Broiler Chef Michael Hillyer has crafted a gourmet dinner designed to showcase some of DeLille's finest Rhone and Bordeaux style wines. Each wine has been paired with a corresponding style of cuisine designed to highlight and emphasize its inherent flavors. We look forward to having you join us on this culinary odyssey.

PASSED HORS D' OEUUVRES

FRESH KUMAMOTO OYSTER SPOONS

Meyer Lemon Granita

FRESH DUNGENESS CRAB LEG

Cucumber Round, Horseradish Gremolata

DeLille Cellars Chaleur Estate Blanc 2010

SEATED APPETIZER

PAN SEARED KUROBUTA PORK BELLY

Tamarind-Ginger Marinade, Doyenne AIX Verjus Dressed Micro-Greens

DeLille Cellars Doyenne AIX 2008

SALAD

SALAD COMPOSÉE

House Smoked Muscovy Duck Breast, Baby Greens, D2-Tart Cherry Vinaigrette, Toasted Pine Nuts,

Housemade Reggiano-Black Pepper Crackers, Portuguese Sea Salt

DeLille Cellars D2 2009

ENTRÉE

DRY RUBBED USDA PRIME FILET MIGNON

Caramelized Shallot Butter, Goat Cheese and Roasted Garlic Potato Rosette, Baby Carrots, Sugar Snap Peas

DeLille Cellars Chaleur Estate 2008

DeLille Cellars Harrison Hill 2008

INTERMEZZO

POMEGRANATE SORBET

CRESCENDO

CRACKED GRANOLA CRUSTED LAMB-CHOP

Blackberry, Demi-Glace, Truffled Parsnip Purée, Lamb Sautéed Brussels Sprouts

DESSERT

FIG MARINATED FILO POUCH

Rose-Saffron Cream, Candied Rose Petal, Pistachio Powder

DeLille Cellars Doyenne Rose 2010



6:00pm, Daniel's Broiler-Lake Union

\$125 per person (plus tax and service)

425.990.6310



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