



DE LILLE CELLARS WINEMAKER DINNER
SATURDAY FEBRUARY 11TH 7 PM

*With Co-Owner Greg Lill
& Chef Russell Lowell*

First Course

Sautéed Scallop & Prawn Tower Caramelized in
Sweet Chili Sauce with Micro Greens
paired with DeLille Cellars Chaleur Estate Blanc 2010

Second Course

Chanterelle and Leek Soup
with Chive Oil & Crème Fraîche
paired with Cashmere Chardonnay 2009

Third Course

Lamb Chop with Rosemary Butter Sauce
& Pancetta Risotto Cake
paired with DeLille Cellars D2 2009

Fourth Course

Filet Mignon with Bleu Cheese, Peppercorn Demi Glace
& Yukon Gold Garlic Mashed Potatoes
paired with DeLille Cellars Chaleur Estate Red 2008

Dessert Course

Chocolate Gateau with Strawberry Coulis,
Crème Anglaise & Caramel Whip
paired with DeLille Cellars Doyenne Syrah 2009

*Dinner is \$100 per person, not including tax and gratuity
Reservations (425) 486-4072
Questions email Laura@RussellLowell.com*