

A Winter Wine Weekend

with Ray McKee
Red Wine Maker for Chateau Ste Michelle



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with Ray McKee, Red Wine Maker for Chateau Ste Michelle

Details at BlackButteRanch.com/WineWeekend

or call 888.710.1356

FRIDAY, FEBRUARY 17

Sparkling Wine Reception

at the Lodge Restaurant, 6pm

5 Course Wine Dinner

with wine pairing at the Lodge Restaurant, 6:45pm

Hosted by winemaker Ray McKee from Chateau Ste. Michelle and Chef's Dean Ecker and Adam Kapela. Seats are limited to only 30 couples.

\$80 per person, excludes gratuity

Advance reservations required – call 541.595.1260

SATURDAY, FEBRUARY 18

Bordeaux Blending Class

with Ray McKee of Chateau Ste Michelle

Cooking demonstration and wine pairing seminar at the Lodge Restaurant 11:30am

FREE, if you are staying with the BBR Rental Program Package.

SUNDAY, FEBRUARY 19

3 Course Celebration Brunch with Sparkling Wine

Available 8am-11:30am \$20 (Excludes gratuity, reservations not required.)

Special Weekend Package \$330 per Couple

BOOK BY FEBRUARY 3 AND SAVE \$130!

Includes:

2 Nights Lodging
Friday Dinner

Saturday Blending Class
Sunday Brunch

Call 888.710.1356

Add a Visit to the Spa

ADD ON A 60 MINUTE

SIGNATURE COUPLES' MASSAGE
OR \$165

Excludes gratuity.

Appointments 541.595.5878



**Black Butte
Ranch®**

THERE IS A PLACE

Menus

Chateau St Michelle Dinner

February 17, 2012, 6pm

Reservations required: 541.595.1260

\$80 per person, excludes gratuity

Reception

Cheese Tasters

Blanc De Blanc Sparkling Wine

1st Course

A duo of Pheasant

Herb Chevre stuffed breast of pheasant
and terrine of confit pheasant leg
scaloped Yukon potato,
pine nut praline

with dried bing cherry demi-glace

2007 Austral, Wahluke Slope, Red Wine

2nd Course

Pacific King Salmon Carpaccio
cured with *Ethos Syrah*, sea salt,
toasted fennel and allspice.

Syrah reduction, fried Brussels sprouts
leaves and tomato fennel jam

2007 Ethos Reserve Syrah

3rd Course

Herb Crusted Elk Loin

creamed faro, triple cream cows cheese
and braised red kale

2008 Ethos Reserve Merlot

Dessert

Cabernet Poached Pear Tart

pistachio frangipane, white chocolate curd
and alder smoked sea salt

2007 Cold Creek Vineyard Cabernet Sauvignon

Champagne Brunch

Sunday February 19, 2012

Available 8-11:30am Reservations not required

3 Course Breakfast \$20, excludes gratuity

Beverages

Coffee, tea or fresh squeezed juice

Chateau St Michelle Brut Sparkling Wine

1st Course

Mixed Oregon Berry Trifle
with blood orange curd
and vanilla sponge cake

2nd Course

CHOICE OF

Dill Butter Poached King Salmon
with poached egg

OR

Oregon Bay Shrimp Strudel
with Mascarpone whipped scrambled eggs
and house cured bacon streusel

OR

Ranch Breakfast

2 eggs any style, house cured bacon,
Yukon potato hash

OR

Venison Sausage

Poached egg and smoked tomato coulis

3rd Course

CHOICE OF

Buttermilk Sour Dough Pancakes
with ricotta cheese and blueberries

OR

Chocolate Banana Stuffed French Toast
With dark rum maple syrup, coconut cream
and toast pine nuts