

**Bellevue Inn Wine Dinner**  
**October 23, 2019**  
**6:00PM – Champagne & Passed Appetizers**  
**6:30PM – Dinner in the Tiffany Room**

**Passed Appetizers**

Thai Shrimp Spring Roll  
"Reuben" Egg Roll  
Coconut Chicken Satays  
Veuve Clicquot 'Yellow Label' Champagne

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**First Course**

**Diver Scallops**

Saffron & Poblano Risotto, Crispy Prosciutto, Blood Orange & Champagne Butter, Micro Cilantro  
Flying Solo, Rose, Provence. 2018

**Second Course**

**Nairagi Nicoise**

Hawaiian Nairagi, Baby Red Romaine, Deviled Quail Eggs, Chevre Stuff Country Olives, Roasted  
Heirloom Tomatoes, Marble Potatoes, Haricot Vert Bundle, Tarragon Vinaigrette  
Cakebread Cellars, Sauvignon Blanc, 2017

**Third Course**

**Elk Chops**

Butternut Squash Puree, Foraged Mushrooms, Chestnut Confit, Salsify, Baby Beets, Romanesco,  
Brussel Sprouts, Sage & Juniper Jus  
Justin 'Justification', Red Bland, Paso Robles, 2015

**Dessert**

Miso Chocolate Cheesecake, Pomegranate Caramel, Ginger Crème Chantilly  
nniskillin Vidal, Ice Wine