



WINE MAKER'S FARM TO TABLE DINNER WITH CHRIS DANIEL

5-COURSE MEAL
LIVE MUSIC WITH CHRIS ANDERSON

\$175 per Adult
Friday, 15th July from 7pm



1ST COURSE: PAIRED WITH CHARDONNAY

Woodfired baked flat bread topped with local goat cheese, smoked salmon, shaved onion, fresh dill and fried capers.

2ND COURSE: MALBAC

Baby frisee, bork belly lardons, beechers cheese curds tossed in a local apple cider vinaigrette.

3RD COURSE: SYRAH

Locally source lamb skewered with fresh peppers, walla walla sweet onions topped with a mint chimichurri.

4TH COURSE: CAB SAV

Snake river farms smoked Tri Tip over local potato hash and topped with a balsamic reduction.

5TH COURSE: ROSÉ

Fresh made local strawberry shortcake.



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