

Reception

5 pm to 6:30 pm

\$10 per person for tasting

New Releases from B Cellars Winery

B Cellars blend 23

B Cellars blend 24

Sangiovese

Tasting Plates by Chef Pascal

Alaska smoked salmon, chive sour cream on country toast

Alaskan peppered halibut cheeks with zucchini cream

buffalo skewer huckleberry galze

Dinner

6:30 pm

\$59 per person plus tax and gratuity

dungeness crab cake, sea lion bean salad

B Cellars Blend 23 2008

camp fire halibut, kabocha squash risotto

smoked salmon jerky

B Cellars Sangiovese 2007

last frontier buffalo rib eye steak

root vegetable, corn, yukon whisky sauce

B Cellars Blend 24 2006

tundra rhubarb, blueberry crisp

chocolate drizzle, vanilla bean ice cream

B Cellars Petite Syrah 2007

coffee service