

Grand Union Hotel 's Annual Spring Tasting

Fort Benton, Montana

April 23 & 24, 2010

7:00 pm



Friday April 23

Featuring South American Wines by George's Distributing

Saturday April 24

Featuring L'Ecole 41 of Walla Walla Washington

Menu

Starter

Main Lobster tossed with Herb Ricotta Gnocchi in a Saffron Fontina Fondue and a Carrot Salad

Friday Wine: Paul Hobbs Felino Chardonnay

Saturday Wine: L'Ecole Columbia Valley Chardonnay

Fish

Snapper over Artichoke Ravioli with Bouillabaisse Sauce topped with Beet Salad
in an Orange Vinaigrette

Friday Wine: Crios De Susanna Balboa Torrontes

Saturday Wine: Semillon Columbia Valley

Game

Duck Breast over Shitake Sticky Rice and Bok Choy with Sambal Glaze

Friday Wine: Errazuriz Carmenere

Saturday Wine: L'Ecole Seven Hills Merlot

Intro

Sorbet

Meat

Elk Tenderloin over Celery Root Puree with Foie Gras Steak Sauce and Dried Cherry Reduction

Friday Wine: Mendel Malbec

Saturday Wine: Walla Walla Valley Cabernet Sauvignon

Dessert

Hazelnut Caramel Chocolate Cake with Rhubarb Champagne Coulee
and Candied Hazelnuts

Room Tasting Packages

Deluxe Double or Single \$230.00 per couple

Junior Suite \$250.00 per couple

Master Suite \$260.00 per couple

Room tasting package includes room, tax, tasting dinner (paired with wine at dinner), gratuity, and continental breakfast the next morning.

Wine & Food Pairing 101—Saturday 3:00 pm

How to Enhance your Dining Experience with

Certified Sommelier Kevin Hamlin of George's Distributing.

Cost is \$15.00 per person—if you sign up for the tasting the cost is \$7.50

Call 406-622-1882 for more details or reservations.