



4th Annual Taste Washington! Winemaker Dinner at the WAC

Feast your eyes on our lineup for the 2010 Taste Washington! Winemaker Dinner at the Washington Athletic Club

Tickets are going fast for the **Saturday, March 27** Dinner. Get yours and toast Taste Washington! with us. Reception starts at 6pm sharp. Six courses featuring the Northwest's best follow.

Highlights:

Executive Chef Pat Donahue from Anthony's Seafood kicks off the Reception with delicious bites paired with Parejas 2007 Columbia Valley Riesling and Cadaretta 2008 Columbia Valley "SBS" Sauvignon Blanc Semillon

You'll want to experience this smoldering pairing: WAC's very own Executive Chef Will MacNamara's smoked duck carpaccio enhanced by Tranche 2005 Barbera!

Be here for the culinary artistry of Executive Chef Peter Birk of Ray's Boathouse. We're pouring a current release from Willis Hall, the lush 2005 Cuvee Reserve, DeBrul Vineyard!

And Metropolitan Grill's Executive Chef Eric Hellner's Prime Filet Mignon with Woodward Canyon 2006 Estate Walla Walla Red Reserve outdoes the classic paradigm with every bite.

Of course, dinner does not end there. Dessert, cheeses and more delicious pairings round out an enchanting evening of food with two more wines - Dunham Cellars Cabernet VII and Waterbrook Winery Late Harvest Semillon.

Reservations

\$150* members | \$175* non-members

Complimentary WAC Parking

P: 206.464.3050 E: catering@wac.net

*prices are per person and inclusive