



# L'Ecole

*No 41*

WALLA WALLA VALLEY

***Celebrating 40 Years in Winemaking!!!***

***With Special Guest Matt Rice***

***National Sales Manager***

***November 1st 2023***

**COURSE ONE**

***DUNGENESS CRAB SALAD***

*Asian Pear, Mango Coulis, Gingered Hazelnut, Hoisin Vinaigrette*

*L'Ecole, Old Vines Chenin Blanc, Yakima Valley, WA, 2022*

**COURSE TWO**

***ROSEMARY BRINED GUINEA FOWL***

*Root Vegetable Pave, Pearl Onion Agrodolce, Natural Jus*

*L'Ecole Semillon, Columbia Valley, WA, 2021*

**COURSE THREE**

***VENISON CHEEK & DUCK CONFIT CASSOULET***

*Great Northern Beans, Carrot, Duck Fat Croutons*

*L'Ecole, Frenchtown, Red Blend, Columbia Valley, WA, 2021*

**COURSE FOUR**

***ANDERSON RANCH LAMB RACK***

*Red Kuri Squash, Broccolini, Banyuls Vinegar*

*L'Ecole Estate Merlot, Walla Walla Valley, WA, 2019*

*L'Ecole Cabernet Sauvignon, Walla Walla Valley, WA, 2020*

**DESSERT**

***ESPRESSO GRANITA***

*Coco Nib Meringue*

*Allen's Cold Brew Brandy*

***Tables are available from 5:00 to 8:30. This is tasting menu format so guests can book an individual table and go at their own pace. Cost per guest is \$130 with food and wine and \$80 food only before tax and gratuity. Reservations are available on our website though OpenTable or call 918-442-2996***

***\*Please mention all allergies at time of booking, Thank You***