

Westport Winery Winemaker Dinner

Front Street Café in Seabrook

*Featuring Chef Robert's Italian Selections
paired with wines from our local winery, Westport Winery \$49 per person*

April 18th at 6pm

First Course

Broccoli alla Romana with garlic vinaigrette, shaved Parmesan Reggiano

Bordello Blonde

This blend of primarily dry Gewurztraminer accented by fruit forward Riesling goes with anything and anyone.

Benefits Aberdeen Museum of History

Second Course

Bucatini Arrabiata spicy pasta hoses with garlic, tomato and basil.

Elk River Riesling

Refreshing honey and spring blossoms are complimented with green apple and pear and a slightly mineral finish.

Benefits Twin Harbors Chapter of the Rocky Mountain Elk Foundation

Third Course

Roast Halibut with green Sicilian olives, garlic, capers, lemon and parsley.

True North White Merlot

An unusually layered and complex White Merlot that explodes with hazelnut, smokiness and slight sweetness.

Benefits North Beach PAWS

Fourth Course

Osso Buco, braised veal shank, red wine jus, and risotto Milanese

Boom Runner Reserve Merlot

The barrels toast integrates well with the primary spice and berry fruit characteristics, accented by soft, smooth tannins.

Benefits Polson Museum in Hoquiam

Final Course

Zabaglione a whipped egg custard over fresh berries served with Westport Winery's

Maritime Muscat

This delight exhibits flavors of banana on the nose, with honey, tropical fruit sweetness, and subtle spice on the palate.

Benefits the Northwest Carriage Museum

For reservations, email cafe@seabrookwa.com or call 360-276-4884