



## ESCOFFIER GOURMET DINNER

Join us for our annual gourmet wine dinner at Meadow Springs Country Club. The start time is 6:00 p.m. We will begin with a glass of Domaine Ste. Michelle Luxe sparkling wine to prepare our palates for the fabulous dinner that follows.

This year we have chosen a theme for this dinner that focuses on the culinary giant Auguste Escoffier. And just who was Escoffier? He was a French chef who is responsible for refining and simplifying French *haute cuisine* in the late 19th and early 20th centuries. He was a prolific culinary writer and author of many classic books, including *Le Guide Culinary*, still in use today in fine kitchens and culinary schools. Have you ever heard of Peach Melba or the five mother sauces? We need to thank Escoffier for many classic dishes he created and for standardizing the recipes for the five mother sauces, including *hollandaise* and *béchamel*.

### The Menu

*chef's special butler-style appetizers*  
Domaine Ste. Michelle Luxe Sparkling Wine

*1st Course*  
*celeriac bisque with apples and walnuts*  
2021 Gard Freyja

*2nd Course*  
*seabass quenelles*  
*with langoustine and cognac béchamel sauce*  
2020 Mercer Chardonnay

*Intermezzo*  
*sparkling raspberry sorbet*

*Main Course*  
*biased short rib espagnole*  
*with potato pavé and asparagus béarnaise*  
2020 Argyle Pinot Noir

*Dessert*  
*peach melba tart*  
*baked peach and raspberries in a toasted almond crust*  
*with crème anglaise*  
NV Goose Ridge Riesling Ice Wine

Space is limited for this dinner. Make your reservations today. Remember Valentine's day is just around the corner. This dinner is a great way to treat your sweetheart to a fabulous celebration dinner. You do not want to miss this very special event! ♦

## ESCOFFIER GOURMET DINNER

*Dolly Ammann, Event Chair*

**Date:** Saturday, February 10  
**Time:** 6:00 to 9:00 p.m.  
**Location:** Meadow Springs Country Club  
700 Country Club Dr.  
Richland, WA 99352  
**Cost:** Members \$140; Guests, \$150  
**Limit:** 48  
**Type:** Gourmet Dinner  
**Dress:** Coat & Tie suggested  
**Cutoff:** Tuesday, February 6

**Make reservations:** [tricitywinesociety.com](http://tricitywinesociety.com) or mail to Tri-Cities Wine Society, P.O. Box 1142, Richland, WA 99352.

**Cancellation requests to Cher Case, 509-221-1659 or email [ca\\_case@hotmail.com](mailto:ca_case@hotmail.com), before Tuesday, February 6. ♦**



## 2024 Projected Events

**February 10**

**Escoffier Gourmet Dinner**

**April**

**Tentative Tour & Tasting at WSU**

**May**

**Annual Meeting — Beyond Champagne Sparkling Wines of France**

**June**

**Rosé from Different Grape Varieties**

**September**

**Vertical at Col Solare**

**October**

**Eastern European Wines**

**December**

**Holiday Party**

**All information on events is sent to members by email. Reservations for events may be made through the website [www.tricitywinesociety.com](http://www.tricitywinesociety.com) or by mailing payment to: Tri-Cities Wine Society P.O. Box 1142, Richland, WA 99352. ♦**