



BanBury Golf Club
The Clubhouse Restaurant Presents:

A Tour of the Northwest Food & Wine

March 19th, 2010
5:00-9:00 pm

\$26.50 per person

Call for Reservations: (208)939-4600

1st Course: Appetizer

*Suggested Wine Pairing: Pacific Rim Gewurztraminer 2007
Washington State*

Swordfish & Shrimp Kebobs with Honey Ginger Glaze

2nd Course: Choice of

*Suggested Wine Pairing: Castle Rock Columbia Valley Pinot
Noir 2008 Washington State*

Bolo Salad. Mixed Greens tossed with Sundried Tomatoes, Blue Cheese, Cucumber, Red Onion, & Chorizo, with a Sherry Vinaigrette.

A Swirl of 2 Soups...Cream of Idaho Russet Potato
Cream of Roasted Roma Tomato

Topped with a Bacon & Cheese Crouton

Main Course: Choice of

*Suggested Wine Pairing: Hinman Vineyards "Rogue Red"
2005 Oregon*

Tera Major Steak...Cajun Rubbed Flat Iron Steak, topped with Maitre'd Butter served with Pommes Anna & Chef's Choice Vegetables

Hagerman Idaho Trout Almondine...Sautéed with Butter, Shallots, Parsley, White Wine, Lemon Juice & Roasted Slice Almonds served with Wild Rice & Chef's Choice Vegetables

BanBury's Own Roast Duck a La l' Orange...Roasted 1/2 Duck BanBury's version of a French Classic served with Wild Rice & Chef's Choice Vegetables

Dessert: Choice of

*Suggested Wine Pairing: Silvan Ridge Semi-Sparkling Early
Muscat 2007 Oregon*

Banana's Foster... served on top of Homemade Banana Bread with Vanilla Bean Ice Cream
BanBury's Homemade Strawberry Rhubarb Pie with Whipped Topping