



Join us on **February 29, 2012** at 7pm for an exceptional

MARGAUX WINE DINNER

Featuring Alexander Valley Vineyards
\$55* per person



First Course:

Olive Oil Cured Ahi
Grapefruit, basil, pickled fennel and onion salad
Paired with 2011 Gewürztraminer

Second Course:

Potato Crusted Black Cod
Roasted pepper coulis, escarole, tarragon oil
Paired with 2010 Pinot Noir

Third Course:

Foraged Mushroom Sauté
Black trumpets, hedgehogs, Roquefort crostini, micro greens, balsamic, truffle oil
Paired with 2009 Estate Cabernet Sauvignon

Fourth Course:

Petit Cassoulet
Braised lamb, duck confit, smoked pork sausage, white beans, root vegetables, rustic crust
Paired with Cyrus 2007

Fifth Course:

Spiced French Toast
Foie gras ice cream, kumquat marmalade, walnut pralines
Paired with 2010 Chardonnay

Reserve your seat now by calling 206 219 2224

401 Lenora St · Seattle | www.margauxseattle.com

*Prices do not include 9.5% tax or gratuity. A minimum 18% gratuity is added to parties of 6 or greater.