



CADENCE WINE LOVERS EVENT!

***The concept:** A departure from the "typical" seated winemaker dinner, this event is meant to be a bit more casual. You can expect to mingle with Ben Smith, winemaker, chefs Lisa Dupar & Jonathan Zimmer, & fellow wine enthusiasts as you watch the Lisa Dupar team prepare tasty small plates paired with featured Cadence wines.*

This is a perfect Friday Night: no pressure - just great food, wine & company.

CADENCE WINERY

Join chefs Lisa Dupar & Jonathan Zimmer for an event featuring winemaker Benjamin Smith from Cadence Winery and New American tapas-style food. This event will take place in the spacious Lisa Dupar Catering Kitchen & will feature live action food stations & amazing wine pairings from one of our FAVORITE Washington wineries, Cadence!

MENU

MINISTRONE AL MODERNE

with smoked duck
Mountain Dome Brut NV

PHYLLO WRAPPED LAMB CHOPS

with arugula pesto & curried squash
2007 Cadence Coda

SHEEP'S MILK RICOTTA GNOCCHI

with smoked tomatoes
2006 Cadence Ciel du Cheval

PROSCUITTO WRAPPED ONO

with arbequina olives and porcini confit
2006 Cadence Taptail

CALLIE'S BRAISED ST HELENS BEEF SHORT RIBS

with white truffle parsnips and pommes frites (duck fat fried, of course!)
2006 Cadence Bel Canto

ASSORTED CHOCOLATES & TEA COOKIES

coffee & Port

WHEN: FRIDAY . JANUARY 29 . 2010 . 6:30 - 9:30pm

WHERE: LISA DUPAR CATERING KITCHEN
18005 NE 68TH ST, REDMOND, WA 98052

PRICE: \$75/PERSON

HOW TO REGISTER FOR OUR EVENTS

Call 425-881-3250 or e-mail INFO@duparandcompany.com to register.

Payment is required at the time of reservation. We regret we cannot offer a refund for any cancellation made less than 5 business days prior to the event.

RING: 425.881.3250 VISIT: WWW.DUPARANDCOMPANY.COM