



The  
Coeur d'Alene  
Golf & Spa Resort

# FOOD & WINE

FESTIVAL

SATURDAY, APRIL 13, 2019  
LONG SHADOWS WINE CLASS



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LONG SHADOWS  
DISTINGUISHED WINERIES & VINEYARDS



## **1ST PAIRING**

### **2017 Poet's Leap Riesling**

Pan Seared Fresh Diver Scallops with Buttery Herb Sauce,  
Crisp Polenta and Fresh Pea Shoots

## **2ND PAIRING**

### **2016 Saggi**

Duck Confit with Sour Cherry Chutney and Amaltheia Farms  
Goat Cheese and Toasted Brioche Points

## **3RD PAIRING**

### **2015 Sequel**

Seared Loin of Lamb with Mint-Jus, Fresh Rosemary  
and Roasted Rainbow Beets