



# Spokane Enological Society Extra Special Event Monday, July 18, 2022 – 7:00 p.m.

*The Venue:* Two Winey Bitches Tasting Room, 107 S Madison St, Spokane, WA 99201 – to learn more visit their website: <https://www.twowineybitches.net/?v=7516fd43adaa>

*The Farm:* Their family has been farming Willow Wind Farms for over 45+ years. A while ago they decided to try their hand at fruits and berries. They now have over 35 acres of blueberries with an acre of peaches, raspberries, blackberries and apricots. It's all organic, sweet and perfect!

*The Winery:* Their winery facility is on their farm near The Long Lake Dam about 13 miles north of Reardan, WA. They have 635 acres of beautiful land just above the river where all of their fruits are grown.

*The Fruit:* Their wines are simply made using age old techniques, very limited ingredients and organic fruit. They have limited filtering, slow fermentation and artesian spring water that helps bring out the best characteristics from fruits and berries. These wines age amazingly well and bring no hangovers (but good alcohol content).

*The Tasting:* Hosted by Magarette Anne, Owner - five 2 oz. tastes with an Amuse'-Boush (which translates to "to please the mouth") appetizers. Chef Franc will present his paired treats for each wine as his "a greeting of a chef" and acknowledgement of our patronage.

**NOTE: Their kitchen will be open if you wish to purchase additional food – the menu is on back for your reference.**

## The Wines & Amuse'-Boush Pairing:

1. **Pitty Party Cherry** - With Bing Cherries & Bacon Wrapped Date
2. **Sunshine Apricot** - With Cheesecake Bite
3. **Ruby Raspberry** - With Gruyere on a Pear Slice
4. **True Blue Dry '14** - With Pickled Blueberries on Baguette
5. **Rainier Rose'** - With Gougères (French Cheese Puffs) & Rainier Cherries

## Date/Time and How to Register:

**Monday, July 18<sup>th</sup> beginning at 7:00 p.m. (arrive by 6:45 p.m.)**

Registration limited to SES members only as their tasing room seating capacity is 40 guests. **Cost is \$25**

**To register click here:**

<https://spokaneenologicalsociety.org/event-4870996>



## Small Bites

- **Caprese Skewers**..... \$5
  - Grape tomatoes, mozzarella balls and fresh basil with drizzle of balsamic reduction.
- **Gougere Bites**..... \$5
  - A dozen house-made savory choux pastry bites baked with Gruyere cheese served with tapenade & sun-dried tomatoes.
- **Blue Goat Crostinis**..... \$5
  - 6 crisp crostinis layered with creamy chevre, house pickled blueberries, red onions, & garnished with thyme
- **Bacon Wrapped Medjool Dates**..... \$8
  - Quartered Medjool dates stuffed with marinated water chestnuts wrapped in crisp bacon.
- **Cauliflower & Mushroom Patties**..... \$9
  - 4 beautifully crusted cauliflower and mushroom patties with drizzled with creamy dill sauce.
- **House Meatballs in Marinara**..... \$9
  - 6 house-made beef and Italian sausage meatballs in our Chef's signature blueberry wine infused tomato sauce, topped with shaved Parmesan & fresh basil served with garlic butter bread.

## ▪ Sandwiches

- **Toasted Gruyere Cheese**..... \$10
  - Creamy Mornay with Gruyere cheese backed in between garlic butter bread served with marinara dusted with chevre.
- **TWB Club**..... \$12
  - Smoked turkey, black forest ham, Mornay sauce, bacon bites, mayo, lettuce, tomato on pressed buttered bread.
- **Cubano**..... \$12
  - House-made smoked BBQ pork, ham, swiss, pickles, & spicy mustard on toasted French bread.

## ▪ Vegan

- **Vegan Sampler**..... \$10
  - House-pickled blueberries with red onions, imported olives (marinated in crushed garlic, thyme, lemon zest, & red pepper flakes), rosemary nut mix, & seasonal fruit.
- **Bitchy Vegan Flatbread**..... \$11
  - Rosemary mixed nuts, basil, tomato, onion, vegan cheese with tomato sauce.

## ▪ Tail Waggers

- **Sweet Neufchatel Fruit Bowl**..... \$4
- **Gourmet Vanilla Bean Brulee Cheesecake Slice**..... \$4

## Charcuterie Boards

- **Trio Cheese Platter**..... \$10
  - Three cheeses served with ground mustard, chocolate, wine jelly, pickled blueberries, marinated olives & crackers.
- **Small Grazing Board (2 people)**..... \$20
  - Select cheeses, meats, bacon wrapped dates, fresh seasonal fruits, rosemary nut mix, house pickled blueberries, imported marinated olives, house-made wine jelly, stone ground mustard & artisanal crackers.
- **Large Grazing Board (4-6 people)**..... \$32
  - Everything on the small grazing board with more cheeses, meats & fruits.

## ▪ Flatbreads

- **Margherita**..... \$9
  - Fresh basil, sliced tomatoes, fresh mozzarella, & our house made blueberry wine tomato sauce.
- **Italiano**..... \$11
  - Italian dry salami, pepperoni, parmesan and mozzarella with tomato sauce.
- **Peachy Pig**..... \$11
  - Sliced peaches, Canadian bacon & mozzarella over mornay sauce.

## ▪ Beverages

- Wine by the Glass..... \$8
- Sparkling Cider..... \$3
- Sparkling Water..... \$3
- Beer..... (ask server)
- French Press Coffee..... \$5