

Gravel Bar Vintner Dinner at Semiahmoo Resort

This past weekend I had the pleasure to discover the [Gravel Bar Winery](#) portfolio of wines from their Washington winery over a wonderful dinner at the [Semiahmoo Resort-Golf-Spa](#).



Canapes were served at the reception along with the **Gravel Bar Pinot Gris** and the **Chicken liver mousse** and **Pork belly with jalapeño marmalade**.



A 5 course sit down dinner then followed paired with these fine wines.



First Course



Truffle White Bean Soup

Truffle White Bean Soup; Paired with **Gravel Bar 2014 Chardonnay**; a beautiful pairing.

Second Course



Riesling poached Salish Sea Sable fish

Riesling poached Salish Sea Sable fish, paired with **2015 Gravel Bar Riesling**, this was my favourite dish and pairing of the night, loved the flavours of the fish with the paprika potatoes.

Third Course



Beet Tartare

Beet Tartare with mustard notes paired with **2014 Alluvial red by Gravel Bar Winery**, this was the vegetarian dish that I enjoyed for this course.

Fourth Course



Pesto Linguine

Pesto Linguine with goat cheese and asparagus paired with **Gravel Bar red mountain reserve**, this was the vegetarian dish that I enjoyed for this course.

Fifth Course



Goats Milk caramel Cajeta shortbread

Goats Milk caramel Cajeta shortbread with Creme frache ice cream paired with **Pacific Oasis Riesling**.

Joshua Maloney, Winemaker along with other principles from the winery were in attendance welcoming everyone and educating us all on each of their wines that were presented and paired during this dinner.

Semiahmoo Resort-Golf-Spa features their [winemakers dinners monthly](#), the resort is located at 9565 Semiahmoo Pkwy in Blaine, WA.

By: Richard Wolak