

• BLEND •

Welcome to the 2nd annual BLEND event!

Thank you for joining us in sampling and celebrating the world's best wine blends, paired with delectable cuisine from Columbia Hospitality's unique hotels, inns and conference centers, all on the spectacular Seattle waterfront at Bell Harbor International Conference Center. Created with the purpose of helping people fully enjoy and understand how blended wines are created, BLEND offers a mix of tantalizing tastes, epicurean delights and exciting adventures. Cheers!

Don't miss your chance! Enter to win two-night getaways to Salish Lodge & Spa and Kenwood Inn and Spa or one-night getaways to Cave B Inn & Spa, Friday Harbor House, Lakedale Resort at Three Lakes, The Inn at Langley, Knob Hill Inn and Rainbow Ranch Lodge.

*Drawings will be held in the Harbor Dining Room at 6:30pm.
Must be present to win!*

BLEND net proceeds benefit the
Washington Wine Industry Foundation



A nonprofit, exempt Washington corporation, the Washington Wine Industry Foundation is the fund-raising and gift-receiving organization for the Washington wine industry and other donor-designated organizations. Organized as a 501(c)(3) in 2001, the Foundation engages those who care about the wine industry, provides opportunities to enhance scholarships, education, outreach and research.

washingtonwinefoundation.org

• Menu •

Bell Harbor International Conference Center

Executive Chef Jay Bartleson and Executive Sous Chef Hans Reisinger
Northwest Native Fry Bread with Braised Bison,
Walla Walla Sweet Onions, Huckleberry Rhubarb Compote,
Horseradish Infused Skagit Valley Goat Cheese

BELL HARBOR

INTERNATIONAL

CONFERENCE CENTER

Seattle, WA • 888.772.4422 • bellharbor.com

Cave B Inn & Spa

Executive Chef Bear Ullman

Foie Gras Pot Stickers, Caramel Soy Sauce, Duck Glace, Cave B Estate Cherries

CAVE B INN
Spa

Quincy WA • 888.785.2283 • cavebinn.com

Friday Harbor House

Chef Kyle Nicholson

Foraged Salish Nori-Wrapped Sturgeon and Goose Liver Galantine,
Sea Bean Cracker, Himalayan Blackberry Caviar

FRIDAY
HARBOR
HOUSE

Friday Harbor, WA • 866.722.7356 • fridayharborhouse.com

Inn at Langley

Executive Chef Matt Costello

Crisp Beet Meringue, Whipped Camembert, Hazelnuts

THE INN AT
LANGLEY

Langley, WA • 360.221.3033 • innatlangley.com

Kenwood Inn and Spa

The Culinary Team at Kenwood Inn and Spa
Pork Belly Sliders, HKG Pinot Noir Barbecue Sauce

KIS

KENWOOD INN
AND SPA

Kenwood, CA • 800.353.6966 • kenwoodinn.com