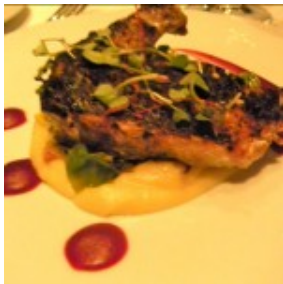


# Wines enhance nuances of PlumpJack's cuisine

By Kathryn Reed

OLYMPIC VILLAGE – Don't try this at home – having a different wine with each course. Do try it at PlumpJack at Squaw Valley, especially if you just have to walk down the hall to your room.

With the winter winemaker series about to get under way, the North Shore restaurant previewed the six wineries that will start arriving in January. Diners ordered off the regular menu, which will not be the case when the Napa Valley winemakers show up.



Grimaud Farms  
Duckling at  
PlumpJack.  
Photo/Kathryn  
Reed

Special meals will be prepared to complement the wines being showcased in the series. A representative from the winery will be at the Thursday events to dispense information about the wine – almost acting like a sommelier.

This way diners are not having to listen to a sermon from the winemaker or having to sit with strangers. Guests can sit with friends who aren't taking part in the winemaker event, but

instead choose to order off the regular menu.

Executive Chef Rick Edge has been overseeing the kitchen since March. His desire is to make sure the food offerings reflect the season, with more hearty comfort foods to choose from this time of year.

A mix of regulars and tourists frequent the bar and restaurant. Olympian Jonny Moseley is a regular patron. The Crockett's Breeze (Grey Goose, lime, cranberry, Odwalla lemonade – \$10) is named after local Syd Crockett.

This particular night the first bottle to be uncorked is Champagne from Morlet Family. The sparkling wine has a sweet finish, but with little fizz at the end.

Next was the 2007 Viognier from Whetsone Wine Cellars.

Sue thought this was a perfect complement to her Caramelized Day Boat Scallops (\$16).

"Oh my gosh, this is outrageous," she said, barely putting her fork down in between bites.

My Roasted Winter Squash Soup (\$9) was a bit on the sweet side – almost like it had been artificially sweetened because it didn't have a naturally sweet taste.

We both enjoyed the white wine.

Sue's glass was then filled with a 2005 Pinot Noir from Nicholson Ranch while I had a 2003 Cabernet from Venge Vineyards. We each liked our own choice for the main course better than the other person – which meant we didn't have to share.

Sue had the Grimaud Farms Duckling (\$33) with wild rice, dried strawberries and bittersweet orange sauce.

"It's too yummy for words," Sue said, trying to use her hands

to help her describe her meal.

My Risotto Di Tre Formaggio (\$21) was incredibly rich and decadent. This mushroom ragout was buttery. The Cabernet was an excellent choice to pair with it.

Dessert was PlumpJack's version of s'mores – which is worth saving room for. The same goes for the dessert wines.

For information about the winemaker dinners, call (530) 583.1578 or go to [www.plumpjackcafe.com](http://www.plumpjackcafe.com).

**PlumpJack Winemaker Series:**

Jan. 14 Venge Vineyards, Kirk Venge

Jan. 28 Whetstone Wine Cellars, Jamey Whetstone

Feb. 11 Dogwood Cellars, Doug Hackett

Feb. 25 Far Niente/Nickel & Nickel, Craig Norris

March 11 Morlet Family, Luc Morlet

March 25 Nicholson Ranch, Ramona Nicholson