

CENTRAL WASHINGTON

ENTERTAINMENT

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Desert Wind's supper club feasts sure to delight the finest of tastebuds

by Jennie McGhan

PROSSER – At Prosser's Desert Wind Winery there is a monthly celebration of local foods and wines that is sure to delight the heartiest of appetites and taste buds of those seeking fine cuisine.

This month the menu included a pulled pork appetizer paired with Knutzen's Walla Walla BBQ sauce and a Tempranillo wine from Prosser's DavenLore Winery.

"One of the goals of the supper club is to feature local purveyors," said Chef Kristin Johnson of Desert Wind's Mojave Restaurant.

The appetizer was just the beginning of the tasty adventure last Friday during the July supper club event.

DavenLore wines accompanied each course of the meal.

During the pre-dinner social, those attending the event had an opportunity to mingle with Gordon Taylor, owner of DavenLore, and Stacey

and Jon Gingras of BugGirl's Garden.

BugGirl's Garden, also located in Prosser, provided the vegetables used for each course and a tasty grilled artisan romaine and vegetable ceasar salad. The salad was paired with a DaveLore rose.

The main course featured a slow smoked tri-tip steak with grilled corn and string beans. Mini cornbread muffins topped with a jalepeno and cilantro butter completed the entrée, which was paired with DavenLore's cabernet sauvignon.

The piece de resistance of the evening was the dessert. A maple breakfast sausage and grilled plumat accompanied grilled French toast. The blend of sweet and saucy flavors was delightful to the palate. The dessert was paired with a syrah forte from DavenLore Winery.

Menus like last Friday's are featured each month during the supper club events.

The Aug. 30 Sizzling Summer menu will be paired with wines from Prosser's Airfield Estates Winery.

The cost to attend the last Friday of each month culinary experience, which includes enjoying Desert Wind Winery's atmosphere and ambiance, as well as the local wines, is only \$55.

To reserve a seat at the supper table, visit the Desert Wind Winery website (www.desertwindwinery.com) or call 509-786-7277.

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photo courtesy of Desert Wind Winery

Mojave Restaurant's kitchen staff prepares fine cuisine certain to whet the appetite.



Jennie McGhan/Daily Sun News

A different wine is paired with each course served during Desert Wind Winery's monthly supper club gatherings. Last Friday wines from DavenLore Winery of Prosser were paired with the meal. Waiting for dessert is Karen Grant.



photo courtesy of Desert Wind Winery

Chef Kristen Johnson each month cooks up fine cuisine for Desert Wind Winery's supper club events. Next month's menu will feature sizzling courses paired with wines from Airfield Estates Winery.



Jennie McGhan/Daily Sun News

Gordon Taylor of DavenLore Winery and Arieca Devery of Desert Wind Winery entertain guests at last Friday's supper club event hosted by Desert Wind.



photo courtesy of Desert Wind Winery

Fine dining is par for the course at Prosser's Desert Wind Winery's Mojave Restaurant.

Guests are invited to enjoy the ambiance of the tasting room at Desert Wind Winery in Prosser during the pre-dinner social, which includes appetizers and local wines at the winery's monthly supper club events.



photo courtesy of Desert Wind Winery