Beverly's

UNCORKED

Autumn Wine Social

OCTOBER 22, 2026

Celebrate the season at Beverly's Uncorked: Autumn Wine Social, an elegant evening of exceptional wines, seasonal bites and sweeping lake views. Sip your way through curated tasting stations as Beverly's expert sommeliers guide you through each pour and help you discover new favorites. Mingle with fellow wine lovers, savor artfully paired bites and enjoy an unforgettable autumn evening where the conversation flows as easily as the wine.

Northwest Grazing Display

PACIFIC NORTHWEST ARTISAN CHEESE & CHARCUTERIE

Regional Cheeses | Cured Meats | Seed Crisps | Artisan Breads
Fresh & Dried Northwest Fruits | Toasted Hazelnuts | Pickled Vegetables

Cold Appetizers

DUNGENESS CRAB & PRAWN MARTINIS

Dungeness Crab | Chilled Prawns
Cucumbers | Celery | Avocado
Citrus Cocktail Dressing | Fresh Herbs | Lemon

SMOKED STEELHEAD DISPLAY

House-Smoked Steelhead | Horseradish Cheese
Bagel Chips | Capers | Pickled Red Onion
Cucumber | Dill | Lemon | Fresh Herbs

DUCK PROSCIUTTO & CHERRY CROSTINI

Duck Prosciutto | Whipped Chèvre
Tart Cherry Mostarda | Toasted Pistachio | Baby Arugula
Grilled Crostini

ROASTED BEET & PEAR TARTARE

Bone Marrow Butter | Crispy Potato Pave

Warm Appetizers

ELK SLIDERS

Juniper-Seasoned Elk
Walla Walla Onion Confit | Smoked Cheddar
Dijon Aioli | Brioche Roll

CIDER-GLAZED PORK BELLY

Slow-Roasted Pork Belly | Celery Root Purée
Huckleberry-Cider Gastrique
Pickled Mustard Seed | Celery Leaf

SEARED NORTHWEST SALMON

Warm Seared Salmon | Roasted Fennel
Apple-Cider Beurre Blanc
Pickled Mustard Seed | Fresh Herbs

CHANTRELLE & WILD MUSHROOM ARANCINI

Chantrelle & Wild Mushroom Risotto Fritters
Parmesan | Herbs | Roasted Mushroom Jus

Dessert Bites

NORTHWEST SWEETS

Huckleberry Cheesecake Bites | Honeycrisp Apple Tartlets
Dark Chocolate-Hazelnut Truffles | Salted Caramel Shortbread

RESERVATIONS