Inaugural Mardi Gras and Garlic Festival at Westport Winery

Local News

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WESTPORT, Wash. - Westport Winery will host the inaugural Mardi Gras and Garlic Festival on two weekends, January 28 and 29 and February 4 and 5. This first time festival will include live music by the Electric Park Jazz Band from noon to 5 p.m. on all four dates. Once inside visitors will discover an array of garlic themed delicacies for sampling from garlic BBQ sauce to garlic dill dressing. These samples are free to guests who arrive wearing their Mardi Gras beads. For those who want to stretch their own culinary boundaries autographed copies of the Stinking Rose Cookbook will be available as well as the Totally Garlic cookbook. All festival attendees will get a free garlic dip recipe with their visit. The winery will be serving complimentary garlic gumbo to guests of all ages. Those over 21 are welcome to sample up to five of Westport’s 33 award-winning wines for $5. (Wine club members and their guests taste for free.) The specialty wine cocktail served in the winery’s restaurant during this event is a dirty garlic-tini made with Westport’s fortified Riesling wine called Float. Those who want to sample a little sweeter libation will be offered a taste of their garlic-free New Orleans wine hurricane as one of their five tastes.

The emphasis on garlic will begin as attendees are welcomed by the garlic clove festooned greeter alongside the folks from Willapa Hills Farmstead Creamery who will be sampling their blue cheese and garlic spread on January 28 and 29. Ashley Creek Garlic Farms will also be on hand selling and sampling their garlic products February 4 and 5. Westport Winery and Vineyards By-the-Sea with the outdoor sculpture garden is located on the corner of Highway 105 and South Arbor Road halfway between Aberdeen and Westport. The winery’s Farm to Fork restaurant is open for lunch daily from 11 a.m. to 2 p.m. (and until 4 p.m. on Friday and Saturday). Dinner is offered on Friday and Saturday from 4p.m. to 8 p.m. and reservations are recommended. For more information call 360-648-2224.