



Estate Dinner:

Romance in France

May 27, 2017
at Johnson ESTATE Winery
with Chef Vicki McGraw, Elegant Edibles

Les Apéritifs – In the Tasting Room (& Gardens Weather Permitting)

Selection of Tartines:

Chicken Liver (Good Grass Farm) Paté & Caramelized Red Onions
Smoked White Fish (Westfield Fisheries) & Chives + Cream Cheese
Estate Oregano Pesto & Cherry Tomatoes
Black Garlic Goat Cheese (Reverie Creamery)
Your Choice of Wine

L'Entrée

Grilled Asparagus (Olde Chautauqua Farm) Bundles & The Piggery No Nitrites Ham
with Aioli Sauce
Freelings Creek Dry or Semi-Dry Riesling

Le Plat Principal

Herb-Encrusted Beef Tenderloin & Roasted Rainbow Carrots & Herbed Rice
Freelings Creek Cabernet Sauvignon or Chautauqua Rouge

La Salade

Mixed Green Salad with Roasted Golden Beets & Pickled Mustard Seeds
Johnson Estate Sweet Riesling

Le Fromage - Selection of Cheeses from Reverie Creamery

Triple Crème & Strawberry Jam
Fermented Black Garlic & Goat Cheese
Reverie's Gitane & Johnson Estate Quince Paste
Johnson Estate May Wine & Tank Samples of Chardonnay

Le Dessert

Lemon Sorrel Cheesecake with Fresh Strawberries & Sorrel Sauce
Johnson Estate May Wine

