



## **October Food and Wine Pairings at Johnson Estate: A Birthday Dinner**

*We celebrated Fred's birthday in October with a locavore dinner;  
here's the pairing menu and two recipes\*.*

**Savory Thyme Biscotti\***, *Johnson Estate Freelings Creek Estate Riesling*

**Sausage Rolls**, *Johnson Estate Freelings Creek Cabernet Sauvignon*

**Gingered Butternut Squash & Sweet Potato Soup\* with Oregano Toasts**,  
*Johnson Estate Freelings Creek Traminette*

**Moroccan Roasted Chicken and Whole Wheat Couscous**, *Johnson Estate Seyval Blanc*

Good Grass Farms, Ashville, NY, [www.goodgrassfarm.com](http://www.goodgrassfarm.com)

**Roasted Bacon and Brussels Sprouts**, Brussels sprouts from Timmerman's Market, Westfield

**Cabbage and Beet Slaw with Homemade Concord Grape Vinaigrette**,  
Cabbage from Timmerman's Market, Westfield

**Apple and Damson Pies**, *Johnson Estate Vidal Blanc*  
Spy and Rome apples and Damson plums– as local as the back yard

