



Rotary Dinner

June 3, 2018

at Johnson ESTATE Winery
with Chef Vicki, Elegant Edibles

Appetizers – In the Tasting Room or Gardens (weather permitting)

Crostini with Ramp Pesto or Reverie Creamery Black Garlic Goat Cheese

XXX Yancey Fancy Cheddar with Estate Quince Paste

Cheese & Charcuterie Platter

Wine of Choice

First Course

Lake Erie Smoked White Fish Crostini

Johnson Estate Sparkling Traminette

Main Course

Coq au Vin with Roasted Potatoes & Vegetables

Freelings Creek Reserve Riesling or Pinot Noir

Salad

Mixed Baby Greens with Roasted Beets, NYS Goat Cheese,
& Toasted Walnuts

Johnson Estate Seyval Blanc or Vidal Blanc

Dessert

Concord Grape Inspired Dessert -TBD