



June 2, 2012 * 6:30 p.m.

Winemaker's Dinner

“What’s the Weather Got to Do With It?”

*In the Vineyards, Weather Permitting, or the Tasting Room
Dinner prepared by Chefs Ross Warhol, Alex Grey, and Marisa Love
from the Athenaeum Hotel*

Appetizers

Cheese & Fruit Platter
Garden-Fresh Oregano Pesto Toast on Seven-Grain Bread

First Course:

Baby Greens & Dandelion Salad with Pickled Ramps, Candied Rhubarb & Feta Cheese
Freelings Creek 2011 Chardonnay

Second Course:

Ratatouille Tart Tatin with Ramp Pesto
Freelings Creek 2010 Chardonnay

Third Course:

Roasted Pork Loin with Creamed Navy Beans, Confit of Tomatoes
& Marinated Swiss Chard
Johnson Estate 2010 Chambourcin

Buttered Chicken Thighs with Spring Vegetables
Johnson Estate 2009 Chambourcin

Fourth Course:

Strawberry Frangipane Tart with Lemon Zest
Served with Johnson Estate GrapeaGranate Sorbet

Reservations online or at the winery

