



Winemaker's Dinner:

Romance in France

June 7, 2014
at Johnson ESTATE Winery
with Chef Marc Berarducci

Les Apéritifs – In the Tasting Room & Gardens

Salted nuts, olives, & smoked white fish
Freelings Creek Sparkling Traminette

L'Entrée

Grilled Asparagus with Proscuitto
Freelings Creek _____

Le Plat Principal

Coq au Vin with Roasted Potatoes
Freelings Creek _____

La Salade

Green salad with Roasted Beets, Goat Cheese & Pistachios
Johnson Estate 2011 Seyval Blanc?

Le Fromage

Le Dessert

Creme Fraiche, Greek Yogurt and Fresh Fruit with Palmiers
Johnson Estate Sparkling Rosé Ice Wine?

