



Estate Dinner:

Romance in France

May 27, 2016
at Johnson ESTATE Winery
with Chef Vicki McGraw, Elegant Edibles

Les Apéritifs – In the Tasting Room & Gardens

Salted Nuts, Olives, & Socca
(chickpea pancake from the south of France)
May Wine

L'Entrée

Grilled Asparagus & Prosciutto Bundles with Aioli Sauce
Freelings Creek Dry or Semi-Dry Riesling

Le Plat Principal

Coq au Vin with Roasted Potatoes
Freelings Creek Cabernet Sauvignon or Chautauqua Rouge

La Salade

Mixed Green Salad with Roasted Beets, Goat Cheese & Toasted Walnuts
Johnson Estate Sparkling Traminette

Le Fromage

Selection of Cheeses from Reverie Creamery
May Wine

Le Dessert

Fresh Strawberries with White Chocolate & Lemon Zest
Gateau St. Jacques
End of Vintage: Johnson Estate Sparkling Rosé Ice

