



**Benefit for Grape Discovery Center**  
**Menu for September 30, 2011**

**Johnson Estate 50<sup>th</sup> Anniversary Dinner Pairings**  
*In the New Tasting Room*

**Welcome: Johnson Estate Freelings Creek 2010 Golden Sparkles, the Anniversary Wine**  
*& Platters of Cheese and Fruit*

**Hors D'Oeuvres for Red Wines: Johnson Estate Chambourcin & Marechal Foch**  
*Ratatouille Stacks*  
*Tomato Petals with Oregano Pesto*  
*Duck Prosciutto Chips with Caramelized Plums*

**Hors D'Oeuvres - White Wines: Freelings Creek Sparkling Traminette & Riesling**  
*Grilled Pears with Arugula & Prosciutto Crisps with Concord Grape Vinaigrette*  
*Season's Focaccia with Damson Plums*  
*Roasted Beet Salad with Candied Walnuts & Goat Cheese*

**Soup Course: Johnson Estate 2009 Seyval Blanc**  
*Butternut Squash Soup & Sage Butter*

**Main Courses: Johnson Estate Freelings Creek 2007 Merlot**  
*Angus Hill Farms Roasted Beef Tenderloin with Wholegrain Rolls*  
*&*

**Johnson Estate Freelings Creek 2010 Chardonnay**  
*Herb-Encrusted Pork Tenderloin with Cornmeal Muffins*

**Desserts**

*Poached Bosc & Barlett Pear Tart paired with Johnson Estate Red Ipocras*  
*Mini-Carrot Cakes with Johnson Estate Red Ipocras*  
*Peanut Butter and Concord Grape Cake paired with Johnson Estate Concord Wine*

**Cheese Platters, Soup & Main Courses prepared by Robert and Karen Cross, 3C's Catering.**  
**Hors D'Oeuvres and Desserts by Athenauem Hotel Chefs Ross Warhol, Alex Gray, and Marisa Love.**  
**Wines selected by Jeff Murphy, Winemaker, Johnson Estate Winery.**

