



FOOD & WINE CLASSIC DINNER

PREPARED BY

Chef Christopher Lee

Canapés

SPECK HAM & FRESH RICOTTA CHEESE CROSTINI
BEEF TARTARE WITH HONEY MUSTARD ON BRIOCHE
HEIRLOOM TOMATO GAZPACHO
GRILLED SHRIMP SKEWERS WITH YUZU AIOLI
JUSTIN 2009 CABERNET/2010 SAUVIGNON BLANC

First Course

"THE WEDGE"
SMOKED BACON, OVEN-DRIED TOMATOES, AND BLUE CHEESE
JUSTIN 2010 CHARDONNAY

Second Course

TUNA SASHIMI
COCONUT, PICKLED PINEAPPLE, AND THAI CURRY DRESSING
JUSTIN 2009 VIOGNIER

Third Course

SCOTTISH SALMON
ENGLISH PEAS, FAVA BEANS, AND TARRAGON CRÈME FRAICHE SAUCE
JUSTIN 2008 SAVANT

Fourth Course

GRILLED NY STRIP LOIN
GREEN ASPARAGUS, PEPPERCORN SAUCE
JUSTIN 2006 ISOSCELES

Dessert

STRAWBERRY SHORTCAKE
VANILLA CHANTILLY
JUSTIN 2009 DEBORAH'S DELIGHT