

GUEST CHEF DINNER AT JUSTIN VINEYARDS & WINERY
JULY 11, 2008
FEATURING CHEF DANIEL BRUCE OF MERITAGE

RECEPTION

Caviar Topped Maple Smoked Salmon and Melted Leek Custard
Chilled Summer Tomato Soup, Prosciutto and Appenzeller Panini
Flash Fried Island Creek Oysters, Saffron White Wine Aioli
Warm Jonah Crabmeat and Silver Corn Cake with Caper Tartar

2007 JUSTIN SAUVIGNON BLANC

FIRST

Char Grilled Wild Striped Bass
Sweet Pea, Lemon and Lobster Risotto

2007 JUSTIN RESERVE CHARDONNAY

SECOND

Garlic Confit Crusted Grilled Prime Filet Mignon
Nova Scotia Chanterelles, French Beans and Fava Beans

2005 JUSTIN RESERVE CABERNET

THIRD

Crepe Wrapped Shallots, Plums and Fennel
Shaved Brasaola, Aged Gouda Sauce and Meritage Syrup

2005 JUSTIN ISOSCELES

DESSERT

Dark Chocolate, Strawberry and Mint "Shortcake"

2006 JUSTIN OBTUSE