



Friday, May 20, 2011

Paso Robles Wine Festival - Guest Chef Dinner

CHEF BARBARA LYNCH OF NO. 9 PARK- BOSTON, MA

Hors d'Oeuvres

Burrata on Crostini with chestnut honey

Crab and Cavaillon Melon with house cured coppa

Parmesan Panna Cotta with tomato jam

Striped Bass Carpaccio with baby carrot, lemon crema, white sturgeon caviar

2010 JUSTIN Sauvignon Blanc

First Course

Wild Santa Barbara Spot Prawns

French white asparagus, wild herbs, radish

2009 JUSTIN Chardonnay

Second Course

Foie Gras Tortellini

Spring dug parsnip puree, duck ragout, currants

2009 JUSTIN JUSTIFICATION

Third Course

Rib Eye of Beef

Parsley puree, barley, bone marrow and escargot porridge

2008 JUSTIN ISOSCELES

Dessert

Pavlova

California strawberries, crème fraîche, vanilla

2009 JUSTIN OBTUSE

Please call 805-591-3224 for reservations.