

RUTH'S CHRIS STEAK HOUSE

Is proud to host an evening featuring the wines of

JUSTIN VINEYARD

Thursday March 18th at 7:30pm

First Course

Sauvignon Blanc, Paso Robles 2009

Paired with Chilled jumbo shrimp with our classic Creole remoulade sauce

Second Course

Chardonnay, Paso Robles 2008

Paired with Vine ripe tomato & Buffalo mozzarella salad served with white balsamic vinaigrette

Third Course

Viognier, Paso Robles 2008

Paired with Sizzlin' Jumbo lump crab cakes with lemon butter

Fourth Course

Cabernet Sauvignon, Paso Robles 2007

Justin Isosceles, Paso Robles 2007

Paired with Filet Mignon

The most tender cut of corn-fed Midwestern beef

Fifth Course

Justin Obtuse Cabernet Port 2007

Paired with Chocolate Mousse

WINE MAKER KEVIN SASS

EXECUTIVE CHEF DAVID PULGARIN