

December 31, 2011

The Restaurant at JWV

Trio of Amuse

Oyster

Foie Gras

Bacon Panna Cotta

Perrier Jouët, *Grand Brut*

1st

Windrose Farms Winter Squash Soup

Dungeness Crab, Smoked Crème Fraiche, Caviar

2003 JUSTIN Chardonnay

2nd

Pan Seared John Dory

Celery Root, Candied Fennel, Bergamot

2009 JUSTIN Viognier

3rd

Natural Raised Lamb Striploin

Salsify, Nantes Carrot, Onoway Gratin

2007 JUSTIN JUSTIFICATION

4th

Charter Oak Beef

French Leeks, Greens, Pickled Sunchoke, Marrow Vinaigrette

2008 JUSTIN ISOSCELES Reserve

i n t e r m e z z o

“Kir Royale”

5th

Bittersweet Chocolate Cremeux

Coffee Beignet, Yogurt, White Chocolate Sherbet

2005 JUSTIN OBTUSE

Executive Chef Will Torres

\$190.00 tax and gratuity not included