



## J. Lohr Wine & Appetizer Pairing

7:00 pm Wednesday, April 23<sup>rd</sup>

Catered by 71 St. Peter

### **Pistachio Crusted Baked Goat Cheese**

Puff pastry, micro green salad, bosch pear-ginger dressing

2007 J. LOHR CAROL'S VINEYARD SAUVIGNON BLANC

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### **Lobster Bisque**

Sweet corn, fennel crème fraiche

2006 J. LOHR OCTOBER NIGHT VINEYARD CHARDONNAY

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### **Grilled Rosemary Lamb Loin Salad**

Watercress, toasted hazelnuts, Fuji Apples

2006 J. LOHR ESTATES SOUTH RIDGE SYRAH

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### **Seared Filet Mignon**

Potato Gallet, Vegetable Strudel, Cabernet Au Jus

2005 J. LOHR HILLTOP VINEYARD CABERNET SAUVIGNON

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### **Coq Au Vin**

Chicken Marinated & Braised in Valdiguié

2005 J. LOHR ESTATES WILDFLOWER VALDIGUIÉ

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### **Warm Apricot Bread Pudding**

Late Harvest Riesling Glaze, Vanilla Bean Gelato

2006 J. LOHR LATE HARVEST WHITE RIESLING

**\$35.00 per person. Reservations required.**

**Call (408) 288-5057 between 10am and 5pm daily.**

Cancellation Policy: There will be a \$5.00 per person cancellation fee for reservations cancelled prior to April 18th. Reservations cancelled after April 18<sup>th</sup> will be charged the full cost of the event. No Refunds or Substitutions.