



Vintner's Dinner #1

7:00 PM Friday, May 16th

Catered by Chef David Page

Crudo of Hamachi, Curry Oil, Apple, Lime,

Watermelon Radish, Crispy Ginger

2006 J. Lohr Estates Bay Mist White Riesling

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Ravioli of Spring Peas, Ricotta, Parmesan,

Lemon Brown Butter

2006 J. Lohr Estates Riverstone Chardonnay

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Smoked Roasted Quail

Stuffed with Figs, Prosciutto and Pinenuts,

Served on Crisp Polenta With Garlic Braised Greens

2006 J. Lohr Tower Road Vineyard Petite Sirah

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Imported Cheese and Fresh Fruit

2006 J. Lohr Fog's Reach Pinot Noir

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Swanson Farm Organic Strawberry Shortcake

With Orange, White Chocolate Crème Chantilly

2006 J. Lohr Late Harvest White Riesling

\$95.00 Per Person (Tax and Gratuity Included)

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

J. Lohr San Jose Wine Center, 1000 Lenzen Avenue

Reservations must be made by May 9th. There will be a \$20.00 charge for any reservation cancelled prior to May 9th at 5pm. Subsequent cancellations will be charged the full cost of the event.