



## Vintner's Dinner #2

7:00 PM Friday, June 20<sup>th</sup>

Catered by Chef David Page

**French Salad of Butter Lettuce, Endive, Escarole and Marinated Leeks**

**with Lemon, Tarragon Vinaigrette**

2006 J. Lohr Estates Riverstone Chardonnay

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**Fish and Shellfish Soup**

*Perfumed with Fennel and Saffron, Garlic Toasts*

2007 J. Lohr Carol's Vineyard Sauvignon Blanc

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**Certified Angus Beef Tenderloin,**

*Roasted Garlic, Cabernet Sauce,*

*Fingerling Potato Confit, Buttered Farm Carrots*

2001 J. Lohr Cuvée Pau

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**Imported Cheese and Fresh Fruit**

2007 J. Lohr Estates Wildflower Valdiguié

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**Honey Lavender Crème Brûlée**

*With Glazed Mission Figs*

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 June 13<sup>th</sup>. There will be a \$20.00 charge for any reservation cancelled prior to June 13<sup>th</sup> at 5pm.  
Subsequent cancellations will be charged the full cost of the event.