



Thursday, May 29th, 6:30

Amuse-Bouche

2007 Justin Sauvignon Blanc

1st Course

Baby Lettuces

Poached Rhubarb, English Pea Puree, Goats Cheese, Sherry Vinaigrette

2007 Justin Chardonnay

2nd Course

Pepper Crusted Ahi

Green Garlic Potato Puree, Justin Syrah Reduction, Parsley Emulsion

2005 Justin Syrah

3rd Course

Creekstone Farms Natural Beef Bavette

Baby Savoy Spinach, Parsley Bone Marrow Butter, Bordelaise

2005 Justin Cabernet Sauvignon

Dessert

Baraka Peanut Butter "Cup"

Sea Salted Chocolate, Praline, Vanilla Gelato

2006 Justin OBTUSE

~Executive Chef Chad Newton~