

J. LOHR SUMMER DINNER #2

catered by Chef David Page

7:00 PM SATURDAY, JUNE 27TH, 2009

J. LOHR SAN JOSE WINE CENTER, 1000 LENZEN AVENUE

First Course:

WARM SHRIMP AND CRAB ARANCINI RISOTTO FRITTERS

Tomato Saffron Coulis

2007 J. LOHR ESTATES BAY MIST WHITE RIESLING

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Second Course:

SUMMER VEGETABLE MINESTRA

with Herb Pistou and Hand-Cut Noodles

2006 J. LOHR OCTOBER NIGHT CHARDONNAY

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Entree:

ANGUS BEEF TENDERLOIN & SHORT RIB

Served with Horseradish Crème Fraîche,

Yukon Potato Puree and Buttered French Green Beans

2006 J. LOHR HILLTOP VINEYARD CABERNET SAUVIGNON

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IMPORTED CHEESE AND FRESH FRUIT

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Dessert:

WHITE NECTARINE TART

with Raspberries Ice Cream

2006 J. LOHR LATE HARVEST WHITE RIESLING

\$95.00 PER PERSON (TAX AND GRATUITY INCLUDED)

Tickets may be purchased in the J. Lohr San Jose Tasting room from 10am to 5pm daily
or by calling Lisa at (408) 918-2176