

VINTNER'S DINNER #4

7:00 PM FRIDAY, AUGUST 29TH

Catered by Chef David Page

Maine Lobster and Corn Fritters

Heirloom Tomato Salad

with Pickled Vidalia Onions and Chive Oil

2007 J. LOHR ESTATES WILDFLOWER VALDIGUIÉ

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Cannellini Bean Soup

with Garlic, Prosciutto and Fresh Herbs

2006 J. LOHR ESTATES SOUTH RIDGE SYRAH

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Grilled Berkshire Pork Loin

Petite Sirah Baked Mission Figs, Summer Vegetable Gratin

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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Cornmeal Ricotta Crêpes

with Fresh Blackberries and Sweet Corn Ice Cream

2006 J. LOHR LATE HARVEST WHITE RIESLING

\$95.00 PER PERSON (Tax and Gratuity Included)

For Reservations: **CALL (408) 288-5057**

J. LOHR SAN JOSE WINE CENTER, 1000 LENZEN AVENUE

Reservations must be made by August 22nd. There is a \$20.00 charge for any reservation cancelled prior to August 22nd at 5pm. Subsequent cancellations will be charged the full cost of the event.