

# the FOREBAY

***Justin Vineyards and Winery Dinner***

***Thursday, October 12, 2017***

***5pm-10pm***

***\$90.00 per person***

## ***1<sup>st</sup> Course***

*Scallop and Shrimp Terrine*

*Tomato Citrus Coulis, Coriander, Chiles*

*Granny Smith Apple and Shaved Fennel Salad*

***Justin Sauvignon Blanc 2016***

## ***2<sup>nd</sup> Course***

*Caraway Seed Ricotta Gnudi, Smoked Duck Breast*

*Turnip Greens, Roasted Cipolini Onions, Currant Jam*

***Justin Cabernet Sauvignon 2015***

## ***3<sup>rd</sup> Course***

*Cocoa Nib and Pomegranate Braised Short Ribs*

*Sweet Potato and Blue Cheese Gratin*

*Roasted Oyster Mushrooms, Leeks*

*Braising Jus*

***Isosceles Bordeaux Red Blend 2014***

## ***4<sup>th</sup> Course***

*Porcini Crusted Lamb Loin and Braised Lamb Neck*

*Vanilla and Brown Butter Celeriac Puree*

*Sautéed Rainbow Swiss Chard, Pickled Grapes, Scallion Pesto*

***Savant Red Blend 2014***

## ***Dessert***

*Goat Cheese and Burnt Honey Cheesecake*

*Sour Cherry Chutney*

*Almond Brittle*

***Landmark Vineyards Pinot Noir 2014***