



Justin Vineyards *Wine Dinner*

FIRST COURSE:

Lobster Corn Dog with Napa cabbage slaw and
Pommery Hollandaise

Pairing: Justin Sauvignon Blanc

SECOND COURSE:

Orecchiette Pasta topped with Chef Aldo's famous
bolognese sauce and Parmesan cheese.

Pairing: Justin Cabernet Sauvignon

THIRD COURSE:

Braised Short Rib topped with a Cabernet Franc
demi-glace, Potatoes Anna, and baby carrots.

Pairing: Justin 'Justification' Red Blend