

CHEF'S TABLE FLAVORS OF FALL WINE DINNER

SUNDAY, NOVEMBER 9 • 6:00 PM

Enjoy a carefully curated five-course meal perfectly paired with wines from Justin Vineyards and Winery. Savor chef-inspired dishes designed to highlight the rich flavors of the season, with wine pairings to elevate each course. An unforgettable evening of artistry, taste, and celebration. \$135 /ticket.

FEATURING **WINES BY JUSTIN**



Menu

BREAD SERVICE

Potato Bread Rolls, Cheddar, Garlic and Bacon Compound Butter, Chive Creme Fraiche

AMUSE BOUCHE

Bison Meatball, Mushroom Demi-Glace, Cranberry Glaze, Brie

SALAD

Kale, Roasted Acorn Squash, Red Onion, Candied Walnuts, Goat Cheese, Orange Herb Vinaigrette

Justin Sauvignon Blanc 23

Paso Robles, Central Coast, CA

SOUP

Creamy Chicken Soup, Local Miller's Farm Amish Chicken, Mushrooms, Leek, Garlic, Lemon

Justin Central Coast Chardonnay 23

Paso Robles, Central Coast, CA

ENTREE

Roulade — Flank Steak, Slow Roasted Wild Boar, Blue Cheese, Sun-dried Tomatoes, German Sweet & Sour Braised Red Cabbage, Apples, Roasted Tri-color Fingerling Potatoes, Romesco Sauce

Justin Savant 21

Paso Robles, Central Coast, CA

CHEESE COURSE

Pecorino Romano (Hard, Sharp White), Camembert (Creamy Soft White), Shropshire (Tangy Blue)

Justin Rose 24

Paso Robles, Central Coast, CA

DESSERT

Dark Chocolate Dome - Chocolate Mousse, Cherry Jam, Devils Food Cake, Pecan Brittle Garnish, Cherry Sauce, White Chocolate Drizzle

Justin Reserve Cabernet Sauvignon 22

Paso Robles, Central Coast, CA



McGREGOR'S
BUTCHER & BISTRO