



Barrel Tasting Dinner

~ March 21, 2009 ~

Reception

2008 Viognier

Pork Belly “BBQ” Croustades
with Napa cabbage and fennel slaw

Grilled Lobster Bisque
*rich lobster soup with vanilla crème
fraîche accent*

First Course

2008 Chardonnay Reserve
drawn from barrel

Bacon-wrapped Prawns
with Smoked Tomato Aioli

Second Course

Pinot Gris 2008

Avocado and Grapefruit Salad
*on Boston Bibb lettuce, with Ginger-
Tamari dressing*

Third Course

2007 Meritage
drawn from barrel

Pulled Duck Beggar’s Purse
*shredded duck meat, sun dried tomatoes
and spinach bound with Basil Cream
Sauce and wrapped in a crêpe*

Main Course

2008 L’Enfant Terrible
a blend of the young wines from barrel

Braised Beef Shank
*on crispy, Boursin-filled potato cake,
with red wine demi glace*

Dessert Course

2008 Vin de Trois
dessert wine made from Viognier, Petit
Manseng and Traminette

Brûlée Banana Split
*caramelized bananas, pistachio ice
cream and warm, dark rum and
Chocolate Sauce*

\$75 per person, all inclusive. Space is limited. To reserve, please call 800-272-3042
For more information, please see www.jeffersonvineyards.com