

Presents an Evening with J. Lohr Vineyards & Wines

6:30 pm - June 15th Fort Mill, South Carolina

6:30 pm - June 16th Mooresville, North Carolina

\$65 ++ per person

RECEPTION

Montrachet & Apple Tarts

With Fresh Baby Spinach and Carmel Shallots

Shrimp and Lump Crab Canape's

Petite Chicken Rollatine Piserak

2020 J. Lohr Estates Flume Crossing Sauvignon Blanc

Arroyo Seco, Monterey

FIRST COURSE

Bronzed Scallop & Sea Bass Citrine Tropicale

Bronzed Diver Scallop & Sea Bass Medallion with Carmelized Parisienne Melons,

Mango, Orange Saffron Gastrique & Beurre Blanc with Chiffonade Serrano Ham

2018 J. Lohr Vineyard Series October Night Chardonnay

Arroyo Seco, Monterey

SECOND COURSE

Maple Leaf Farms Duckling Duet

12 Hour Maple Leaf Farms Duckling Confit & Tea Smoked Breast with Shiitake Mushrooms,

Los Osos Demiglace, Shallots & Garlic Over Savoury Celeriac Puree

2018 J. Lohr Los Osos Merlot

Paso Robles

THIRD COURSE

Truffled Beef Tartare

House Potato Chips & Chive Cream

2018 J. Lohr Pure Paso® Proprietary Red Wine

Paso Robles

FOURTH COURSE

"A Slab & A Cab"

Steak! Because it's what we do! Danish Bleu Croustade topped Filet Mignon over

Savoyarde Potatoes with Cabernet - Foie Gras Reduction

2017 J. Lohr Signature Cabernet Sauvignon

Beck Vineyard, Paso Robles

FIFTH COURSE

Bombe Glace' du Chocolat a la Marie Antoinette

Decadent Chocolate Dome and Crisp Marie Antoinette Lace Cookies with Raspberry

Caramel Sauce

