



**JUSTIN**  
VINEYARDS & WINERY

*Wine Dinner*

MARKETPLACE RESTAURANT

Thursday, March 1st 2012

**1st Course**

SPICE POACHED PEAR & BABY ARUGULA SALAD  
Red Onion Compote, Candied Pecans,  
Capriole Farms Goat Cheese, Lemon-Honey Vinaigrette  
*Justin Chardonnay 2010*

**2nd Course**

LAMB MEATBALL  
Crushed Tomato Sauce, Wilted Greens, Parmesan,  
Caramelized Onions  
*Justin Cabernet 2009*

**3rd Course**

48 HOUR SHORT RIBS  
Spinach & Shiitake Mushroom Risotto, Red Wine Demiglace  
*Justin Isosceles 2008*

**4th Course**

ZABAGLIONE  
Tart Berries, Dark Chocolate Fudge, Espresso Whipped Cream  
*Justin Obtuse 2009*

\$65 per person | Call 502-625-3001 For Reservations