

MENU



Helena View Johnston Vineyards  
**Winemaker Dinner with Charlie Johnston**

October 24, 2001

***First Course***

Seared Scallops over Shaved Fennel & Red Onion Salad with Citrus Vanilla

**1993 Estate Cabernet Franc**



**Second Course**

Smoked Salmon with Lentils, Yukon Gold Potatoes, Smoked Bacon,  
Frisée & Coarse-Grain Mustard Vinaigrette

**1995 Estate Cabernet Franc**



**Third Course**

Roasted Quail over Chanterelles & Sweet Corn with Huckleberries

**1995 Estate "Tradition" Cabernet Sauvignon**



**Fourth Course**

Braised Short Rib over Creamy Polenta, Cippolini Onions & Baby Beets

**1996 Estate "Tradition" Cabernet Sauvignon**



**Fifth Course**

Truffle-Scented Pecorini with Fresh Figs



**Dessert**

Sinfully Chocolate Cake with Hazlenut-Whipped Cream  
& Warm Velvet Chocolate Sauce

**1996 Napa Valley Cabernet Sauvignon**

Executive Chef: Tom Gray  
Pastry Chef: Tiffany Bernasek