



Sunday, November 2, 2003

**BISTRO AIX**

&

**HELENA VIEW JOHNSTON VINEYARDS  
WINEMAKER DINNER**

**With Guest Charlie Johnston  
Owner & Winemaker**

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**Reception**

Heirloom Tomatoes with Fresh Mozzarella & Basil

*Bouvet Brut Sparkling Wine, France*

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**Fish Course**

Seared Scallops on Parsnip Purée with Fava Beans & Chanterelle Mushrooms

*1995 Helena View Johnston Vineyards  
Estate Tradition Cabernet Sauvignon*

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**Game Course**

Roasted Squab on Sweet Garlic & Chestnuts, with Brioche-Sausage Stuffing & Wild Huckleberries

*1996 Helena View Johnston Vineyards  
Estate Tradition Cabernet Sauvignon  
&  
1996 Helena View Reserve Select Cabernet Sauvignon*

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**Cheese Course**

Neal's Yard Dairy Lincolnshire Poacher with Spiced "Pear Butter"

*1997 Helena View Johnston Vineyards  
Estate Cabernet Franc*

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**Dessert**

Fig Tart in Pine Nut Crust with Mascarpone

*1997 Helena View Johnston Vineyards  
Estate Cabernet Franc Reserve*

**Executive Chef:** Tom Gray

**Executive Sous Chef:** Clancy Heicher

**Pastry Chef:** Griffin Helwig