

MENU

Helena View Johnston Vineyards & Bistro Aix
High Museum Wine Auction Dinner with Winemaker Charlie Johnston
March 26, 2003

Reception

Tuna on House-Made Cracker with Spicy-Sweet Grape Chutney

First Course

Seared Foie Gras "Sandwich" with Pineapple "Ketchup" & Micro Greens

1992 Estate Cabernet Franc

1993 Estate Cabernet Franc

Second Course

Quail over Black Trumpet Mushrooms, Sweet Corn, & Huckleberries

1994 Estate Cabernet Franc

1995 Estate Cabernet Franc

Third Course

Halibut "Au Poivre" with Roasted Red Pepper Broth & Wilted Basil

1996 Estate Cabernet Franc

Fourth Course

"Niman Ranch" Pork Cheeks with Gnocchi, Hobb's Bacon, Sweet Baby Carrots, & Leeks

1995 Estate "Tradition" Cabernet Sauvignon

1996 Estate "Tradition" Cabernet Sauvignon

Fifth Course

Lamb Loin with Sugar Snap Peas, Fingerling Potatoes,

Porcini, Tender Leeks & Garlic-Herb Jus

1996 Napa Valley Cabernet Sauvignon

1996 Reserve Napa Valley Cabernet Sauvignon

Dessert

Dark Chocolate Marquise in a Hazelnut Crust with Fresh Raspberries

1997 Estate Reserve Cabernet Franc

1997 Napa Valley Cabernet Sauvignon

Executive Chef: Tom Gray - Bistro Aix, Jacksonville Florida