

**HELENA VIEW JOHNSTON
WINE & DINNER MENU**

RECEPTION

SALMON MOUSSE

GRUET BLANC DE NOIR

This non-vintage wine offers a bountiful floral bouquet of peaches and honeysuckle.

The pale rose color gives hints of it's bright cherry characteristics while delivering a crisp dry finish.

SALAD

FRESH SPINACH SALAD

Tossed with Gorgonzola Cheese and Pancetta drizzled in a warm blueberry Vinaigrette.

1996 HELENA VIEW

CABERNET SAUVIGNON

Chosen for the robust body, rich ripe fruits and earthy dark finish. The perfect wine to balance the rich taste of Gorgonzola cheese.

PRE ENTRÉE

RISOTTO AI FUNGHI

Risotto made with arboreo rice slow cooked with red wine, mushrooms and herbs.

1995 HELENA VIEW

CABERNET FRANC

Chosen for it's lighter body and seasoned fruit with it's exotic spices, this wine marries nicely with the deep earthy flavor of mushrooms.

ENTRÉE

PORK TENDERLOIN

ALLA CILLEGE

Pork tenderloin cooked to perfection, served with a rich Sun-dried cherry and red wine reduced demi glace.

1996 HELENA VIEW

CABERNET FRANC

Chosen for the depth of flavors such as strawberry, cherry and cassis with spice and earthy qualities.

DESSERT

TORTA PRALINATA

AL CICCOLATO

Soft chocolate sponge cake with a chocolate and nut mousse with fresh raspberries.

1996 HELENA VIEW

CABERNET SAUVIGNON

"TRADITION"

Chosen for it's full body, layers of vanilla, violets, lavender and black pepper. A powerful but graceful complement to the richness of chocolate.

