

St JOSEF'S Vineyards & Winery  
Valentine Winemaker's Dinner Menu-  
*February 11, 2012*

**Reception 6:30pm ish**

Light appetizers

*Wine- Lilli Sparkling Chardonnay & Riesling*

**First Course**

Roasted red beet soup topped with crème fraiche

*Wine- 2007 Starling Hill Estate Pinot Noir*

**Second Course**

Citrus and baby green salad served with Hans' housemade rolls

**Main Course**

A choice of ~

**Osso Bucco OR Pork Shank**

Cross-cut Veal or Pork shank, braised and served in its own jus along with house made spaetzle and bacon wrapped green beans.

**Lobster & Beef**

Broiled lobster tail basted with garlic butter along with slices of tender Brisket of Beef, served with house made spaetzle and bacon wrapped green beans

**Vegetable Cassoulet**

Tian of Roasted Vegetables and White Beans topped with parsley and parmesan

*Wine- 2003 Starling Hill Pinot Noir or 2008 Kitara Syrah or St Josef's 2010 Estate Chardonnay*

**Last Course**

A choice of ~

Flourless Chocolate cake from Pudding River Chocolates,  
served with a Raspberry Coulis

Crème Brulee with Raspberry Coulis

*Wine- 2003 Starling Hill Pinot Noir or 2008 Kitara Syrah or Lilli White Blend*