



**Room Forty Welcomes Justin Wines**  
**June 21, 2008**

Assorted Hors D'oeuvres

**2007 Sauvignon Blanc**

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Corn and Summer Parsnip Bisque  
Stone Fruit Salsa/Vanilla Crème Fraiche

**2007 Chardonnay**

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Roasted Escolar/ Morels/ Squash Puree/ Pea Tendril Salad/ Brandy Bacon Cream

**2006 Syrah**

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Smoked Maple Leaf Duck/ "Peas and Carrots"/ Bing Cherry Cabernet Sauce

**2006 Cabernet**

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Niman Ranch Braised Pork/ Stoned Ground Grits/ Romanesco Cauliflower/ Malbec Reduction

**2006 Justification**

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Light and Dark Duo  
Bittersweet Chocolate Mousse/ Bing Cherry Gelée  
Baked Brie Bombolini/ Apple Chutney/ Apricot Confit/ Calvados Cream

**2006 Obtuse**

**Prepared and served with love by the Room Forty Team**

Special Thanks to Tim and Stephani Cantwell, Chris Meeske, Dave McDonald, Steve Lister, Peter Bowers and Justin Wines