



Frank Family Vineyards

~April 6th 2006~

\$75.00 All Inclusive Per Person

First Course

Jumbo Prawns

JUMBO TIGER PRAWNS ROSEMARY SKEWERED AND SAUTÉED DRIZZLED WITH A SAKE RED CHILI GLAZE AND SERVED ON A BED OF HERBED SOFT POLENTA WITH MARINATED BABY BOK CHOY.
FRANK FAMILY BLANC DE BLANC

Second Course

Diamond Waldorf

ORGANIC BABY GREENS, HAND TOSSED IN CHAMPAGNE CITRUS VINAIGRETTE, WITH MAYTAG BLEU CHEESE, IMPERIALED MANDARINS, GRAND MARNIER MARINATED CHERRIES, TOASTED WALNUTS AND ASIAN PEARS.
FRANK FAMILY 2004 NAPA CHARDONNAY

Third Course

Smoked Duck Ravioli

HOUSE SMOKED MUSCOVY DUCK BREAST, FOLDED WITH MUSHROOMS, FONTINA, GRUYERE AND HERBED RICOTTA CHEESES SERVED ON FRESH ARUGULA AND A MOLASSES MARINARA SAUCE.
FRANK FAMILY 2001 NAPA CABERNET

Main Course

Lamb Shanks

COLORADO LAMB SHANKS, SLOW ROASTED WITH ROOT VEGETABLES OVERNIGHT, SERVED ON A BED OF ROASTED GARLIC RISOTTO AND SMOTHERED IN FRANK FAMILY 2001 CABERNET REDUCTION.
2000 FRANK FAMILY RUTHERFORD RESERVE

Best Course

Double Chocolate Éclair

HOUSE MADE CHOCOLATE PATE A CHOUX, FILLED WITH BITTERSWEET CHOCOLATE PASTRY CREAM AND DIPPED IN WHITE CHOCOLATE GRENACHE DRIZZLED WITH RASPBERRY COOLIS AND CRÈME ANGLAISE.
FRANK FAMILY 2002 NAPA ZINFANDEL

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