

# Upcoming Event Menu

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OLD TOCCOA FARM



## ***JUSTIN Vineyard & Winery Dinner***

Wednesday, April 24<sup>th</sup>

5:00pm – 8:00pm

\$75 Per Person

Reservations Required

Call 706.946.4653 – Ext.2

You are invited to dinner! Join us for a special dinner event, featuring a wonderful pairing of fine wines and cuisines. Experience a deeper understanding of the vineyards & their winemaking process in Paso Robles, California. Each region holds its own secrets to success; learn what makes *Justin Vineyard and Winery* stand out among their world class competition.

**Their Philosophy** - JUSTIN Vineyards & Winery combines traditional Old-World methods—like hand-harvesting and small-barrel aging in French oak—with New World technology. For example, the “Air Knife”, an ingenious New World process invented by our winemakers, boosts grape quality and efficiency.

**Their Vineyards** - They planted their first vineyard back in 1981 with a mission to make world-class Bordeaux-style blends. Since then, JUSTIN expanded both their knowledge of viticulture in this unique region as well as our acreage.

**Their Soil** - Rich in fossilized limestone from eons of marine deposits, JUSTIN’s soil is ideally suited to creating big, Bordeaux-style reds. The limestone “stresses” the vines, producing grapes that fully express their varietal character.

**Their Climate** - Paso Robles’ distinctive microclimate offers the widest day-night temperature swings of any grape-growing region in California. The hot days allow the grapes to develop intense flavor, while the cool nights create great structure and balance.

## **Details to Note**

Wednesday, April 24th  
5:00pm – 8:00pm  
Fireplace Room in The Tavern  
\$75 Per Person

## **Appetizer**

*Roasted Vegetable Strudel*  
with Corn Silk  
and Tomato Broth

## **Starter**

*Grilled Salmon*  
with Almond Butter

## **Salad**

*Scotch Egg Salad*  
with Micro Mache,  
Sorel, Prosciutto  
and Pommery Mustard Vinaigrette

## **Entrée**

*Roast Loin of Veal*  
with Chantrelle Mushroom  
Sherry Wine Sauce,  
Potato Croquette, and  
Honey Glazed Baby Tri Color Carrots

## **Dessert**

*Chocolate Torte*  
with Burnt Rum Butter Sauce

## Featured Wines to Note

### *Sauvignon Blanc*

Both a refreshing summer drink and a perfect food-pairing wine for a wide range of cheeses or seafood dishes. A full palate of tropical and citrus fruits balanced by a crisp, refreshing and mineral structure.

### *Justin Rose*

Bright, beautiful pale salmon color with coppery highlights with attractive Bing cherry and strawberry, with a touch of tropical fruits. Dry, light and refreshing.

### *Overlook Pinot Noir*

Strawberry compote, red cherry and plum with tasted oak, vanilla, cinnamon spice, leather, red licorice aromas. On the palate the wine has ripe fruit of red berry, cherry and plum with vanilla a tasted oak.

### *Justification*

Expresses the spirit of a few right bank Bordeaux producers, with a Paso Robles twist of full, bright fruit. Elegant, full-bodied, and complex with aromas of red and black fruit with cocoa, baking spice, dark licorice and vanilla spice accents.

### *Isosceles*

Styled after the wines of the famous Bordeaux producers, ISOSCELES is intense and complex. Full bodied with aromas of ripe black fruit, baking spice, sweet tobacco, cocoa, oak barrel elements with subtle smoky eucalyptus accents.





# *Kentucky Derby & Cuatro de Mayo Fiesta*

*at The Tavern at Old Toccoa Farm*

**May 4th (5:00pm – 9:00pm)**

**\$50 Per Person – Reservations Required**

*Call 706.946.4653 – Ext. 2*

*Enjoy a Fun Day, Filled with Thrilling Races, Mint Juleps, Music, Tequila & Friends!*



Since the exciting Kentucky Derby race occurs the same weekend as Cinco de Mayo, we think it will be very fun to celebrate both together. Creating a Kentucky Derby / Cuatro de Mayo Fiesta! Enjoy a fun day filled with thrilling races, mint juleps, music and tequila! A unique party, with two themes, offered only at *Old Toccoa Farm*.

Experience the thrill of horse racing on one side of the patio, dressed to the nines with your stylish hats. And then, cross the border, to the other side of the patio, to enjoy a lively Mexican fiesta!

We believe two themes in one party will connect with more members, offering a fun environment for everyone.

On this day, The Tavern will be 100% focused on catering this party, so regular dinner service will not be available. There will be cuisine and drinks catered throughout the party to both themes. Come with an empty stomach, and a pep to your step because the energy will be high and social!

### **Fiesta Buffet**

*Maestro Dobel Tequila  
Tasting Station*

*House Made Chips & Salsa*

*Chicken Mole Poblano*

*Family Style Chicken & Beef Fajitas*

*Tres Leches*

### **Derby Buffet**

*All-Inclusive Mint Juleps*

*Deep Fried Catfish with Tartar Sauce*

*Grilled Pimiento Cheese Tomato Sandwiches*

*Fried Green Tomatoes with Pepper Jelly*

*Hot Brown Sliders*

*BBQ Pork Riblets*



# OLD TOCCOA FARM



## **Mother's Day Brunch**

Sunday, May 12<sup>th</sup>

10:00am – 4:00pm

Call 706.946.4653 – Ext. 2

*"If You Could Look into My Heart,  
how Quickly You would See  
the Special Place You Hold There  
and How Much You Mean to Me."*



**BRUNCH BUFFET**

*Adults - \$45*

*Kids - \$25*

**Artisan Green Salad Bar**

*Build Your Own Salad*

*Local Cheese Charcuterie  
with Honeycomb & Crackers*

*Assorted Canapes*

*Chef Selection*

**Carving Station**

*Brown Sugar Honey Baked Ham*

*Sage & Peppercorn Breast of Turkey*

**Side Dishes**

*Potato Cakes*

*Sweet Potato Hash*

*Green Beans*

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*Chili Honey Glazed Baby Carrots  
(Tri Color)*

*Southern Collard Greens*

*Pork Sausage and Sage Dressing*

*Eggs Benedict*

*Crisp Bacon*

**Entrees**

*Classic French Toast*

*Filet of Sole with Roasted Oyster Mushrooms*

*Roasted Pork Loin*

*Grilled Chicken with Sundried Tomatoes  
and Lemon Butter*

**Desserts**

*Assorted Mousse Shooters*

*Peach Cobbler*

*Chocolate Ganache*