



J. LOHR WINE DINNER

Erik Cruz, Executive Chef @ Artisans Restaurant
Cynthia Lohr, CBO & Co-Owner, J. Lohr Vineyards & Wines

Thursday, June 5th, 2025

Cocktail 6:30pm // Dinner 7:00pm | Limited Seating | Please Call 713-529-9111
\$179.00 plus Tax and Gratuity

LES HORS D'OEUVRES

*Short Ribs Bites Bell Pepper Aioli
Tuna Poke, Sweet Scallop Ceviche*

2023 J. LOHR ESTATES FLUME CROSSING SAUVIGNON BLANC

LE DÎNER

L'AMUSE-BOUCHE

LA GAMBAS TIGRÉE

*Charred Tiger Shrimp, Goat Cheese
Watermelon, Caviar*

2023 J. LOHR OCTOBER NIGHT CHARDONNAY

LE POISSON À TACHE NOIRE DU GOLFE

*Blackened Texas Red Fish, Crawfish Risotto
Garlicky Spinach, Sauce Provençale*

2021 J. LOHR HILLTOP CABERNET SAUVIGNON

LES JOUES DE VEAU BRAISÉES

Braised Veal Cheeks, Roasted Wild Mushrooms, Puff Pastry

WINE SIDE BY SIDE

2021 J. LOHR PURE PASO® PROPRIETARY RED WINE

2021 J. LOHR CUVÉE ST. E

LA VENAISON RÔTI GRAND VENEUR

*Herb Roasted Venison, Celeriac Purée, Roasted Heirloom Carrots
Blackberry Grand Veneur Sauce*

2021 J. LOHR CAROL'S VINEYARD CABERNET SAUVIGNON

LE DESSERT CHOCOLAT BLANC

*White Chocolate Mousse, Raspberry Mirrors Glaze
Vanilla Sponge Cake*

2023 J. LOHR LATE HARVEST WHITE RIESLING