

# Winemaker's Dinner

## at the Lodge

Featuring  
*Cutruzzola*

### Menu:

*Prepared by Lodge Executive Chef Fernando Cuevas*

*\*Vegetarian menu available upon request*

**Welcome Wine: 2019 Blanc De Noir Lisa Marie**

#### **Hors D'oeuvres:**

Belgian endive with shrimp salad, capers and dill

**Wine Pairing: 2021 Chardonnay**

#### **Soup Course:**

Cheddar cheese and white wine soup

**Wine Pairing: 2019 Riesling**

#### **1st Main Course:**

Blackened salmon with charred corn relish and lemon farro risotto

**Wine Pairing: 2019 Pinot Noir Estate Gloria**

#### **2nd Main Course:**

Garlic braised short ribs with red wine on gorgonzola polenta

**Wine Pairing: 2019 Zinfandel Estate Susie's Vineyard**

#### **Dessert:**

Dark chocolate truffle tart

**Wine Pairing: 2018 Pinot Noir Giacomino Reserve**

**CAMBRIA PINES LODGE**

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