# Winemaker's Dinner at the Lodge

Featuring

LE VIGNE WINERY

## Menu:

\*Vegetarian menu available upon request

### Course 1:

Smoked salmon crostini with lemon-dill cream cheese

Wine Pairing: 2023 Rosé

#### Course 2:

Mixed green salad with goat cheese, candied pecans, citrus vinaigrette

Wine Pairing: 2023 Sauvignon Blanc

#### Course 3:

Sliced flat iron steak with grilled cremini mushrooms

Wine Pairing: 2021 Sangiovese

#### Course 4:

Honey garlic pork tenderloin with garlic mashed potatoes and roasted carrots

Wine Pairing: 2019 Cabernet Franc

#### Course 5:

Dark chocolate cake with raspberries, mint leaf and powdered sugar

Wine Pairing: 2019 Tannat



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