

Winemaker's Dinner

at the Lodge

Featuring

**ROBERT
HALL**
WINERY

Menu:

Welcome Wine: Sparkling Grenache Blanc

Course 1: Fresh Peach Salad with Goat Cheese

Juicy peaches and creamy goat cheese served over peppery arugula, lightly drizzled with a balsamic reduction

Wine Pairing: Sauvignon Blanc

Course 2: Pan-Seared Scallops in Garlic Herb Butter

Golden scallops finished with fragrant garlic herb butter

Wine Pairing: Palo Verde Chardonnay

Course 3: Lamb Chops with Sautéed Mushrooms & White Wine

Tender lamb chops layered with savory mushrooms and a splash of white wine

Wine Pairing: Merlot

Course 4: Peppercorn Top Sirloin with Truffle Butter

Rich, pepper-crusted sirloin topped with velvety truffle butter

Wine Pairing: Cabernet Sauvignon

Course 5: Homemade Chocolate Cake

Decadent and deeply satisfying, our signature chocolate cake is a sweet ending worth savoring

Wine Pairing: Cabernet Sauvignon Cavern Select

CAMBRIA PINES LODGE

[CLICK TO SIGN UP](#)