

Winemaker's Dinner at the Lodge

Featuring



Menu:

**Vegetarian menu available upon request*

Course 1:

Summer berry salad with mixed greens, goat cheese and candied pecans

Wine Pairing: 2022 Rosé

Course 2:

Ceviche with fresh citrus and avocado

Wine Pairing: 2023 Albariño

Course 3:

Sand dabs with lemon caper sauce

Wine Pairing: 2022 Chardonnay

Course 4:

Filet mignon with demi-glace sauce and fried onions

Wine Pairing: 2020 Estate Pinot Noir

Course 5:

Flourless chocolate cake with berry compote

Wine Pairing: 2022 Autrement

CAMBRIA VINES LODGE

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