

CAMBRIA PINES LODGE

Winemaker's Dinner

FEATURING

OSOLIBRE
VINES • WINES • ANGUS

Menu:

Prepared by Lodge Executive Chef Fernando Cuevas

WELCOME WINE: 2021 ROSALINDA ROSÉ

HORS D'OEUVRES:

Brûléed brie with spiced honey and crispy prosciutto on toasted brioche

WINE PAIRING: 2019 CARNAL RHONE STYLE BLEND

SALAD COURSE:

Frisée salad with lobster, pan-fried chickpeas and curry dressing

WINE PAIRING: 2021 VOLADO VIOGNIER

1ST MAIN COURSE:

Pan-seared duck breast with cherry sauce and fried polenta

WINE PAIRING: 2017 POR VIDA ESTATE BLEND

2ND MAIN COURSE:

Elk wellington with duxelles, pureed yukon and dijon demi-glace

WINE PAIRING: 2018 QUIXOTIC ESTATE CABERNET SAUVIGNON

DESSERT:

Dark chocolate bread pudding with red wine sauce

WINE PAIRING: 2015 AZUCAR LATE HARVEST

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