

# Winemaker's Dinner at the Lodge

Featuring

**JDUSI**  
WINES

## Menu:

Course 1: Baby arugula salad with feta cheese, cherry tomatoes with fresh basil vinaigrette dressing

*Wine Pairing: Pinot Grigio*

Course 2: Grilled shrimp on a crostini topped with avocado and chipotle sauce

*Wine Pairing: 2023 Paper Street Clairette Blanche*

Course 3: Pork loin marinated with herbs, topped with fresh cranberry sauce

*Wine Pairing: 2022 Paper Street Blend "The Narrator"*

Course 4: Top sirloin marinated with olive oil and red wine, served with mashed potatoes and herbs

*Wine Pairing: 2022 Blend "Fiorento"*

Course 5: Whiskey bread pudding topped with caramel sauce

*Wine Pairing: "Haute Haute Haute" Zinfandel Port*

**CAMBRIATINES LODGE**

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