

Winemaker's Dinner

at the Lodge

Featuring

Cutruzzola

Menu:

Course 1: Citrus Crostini with Marinated Shrimp

A refreshing bite layered with lemon-zested shrimp on a crisp crostini, offering the perfect balance of brightness and crunch.

Wine Pairing: 2023 Chardonnay – Marco's Vineyard

Course 2: Artisan Cheese Board

A petite spread featuring creamy goat cheese, aged and soft selections and crackers.

Wine Pairing: 2021 Riesling Estate Dry

Course 3: Mushroom Ravioli

Ravioli in a velvety herb sauce, echoing the forested flavors of our coastal surroundings.

Wine Pairing: 2022 Pinot Noir Estate Gloria

Course 4: Grilled Pork Chop with Honey Bourbon-Dijon Glaze

Finished with a roasted apple chutney, this hearty centerpiece is both savory and sweet—bringing warmth to the table.

Wine Pairing: 2017 Pinot Noir Estate Giacomino Reserve

Course 5: Vanilla Cheesecake with Raspberry Sauce

A smooth, creamy slice of classic cheesecake topped with a sweet-tart raspberry drizzle

Wine Pairing: 2019 Pinot Noir Estate Giacomino Reserve