

# Winemaker's Dinner at the Lodge

Featuring



## Menu:

Course 1: Spinach salad with balsamic dressing topped with goat cheese & cranberries

*Wine Pairing: Austin Chardonnay*

Course 2: Margarita flatbread

*Wine Pairing: Austin Hope Effervescent Grenache*

Course 3: Rack of lamb topped with garlic & herbs

*Wine Pairing: Austin Hope Cabernet Sauvignon*

Course 4: New York steak topped with whiskey peppercorn sauce

*Wine Pairing: Treana Red Blend*

Course 5: Poached pears with red wine over whip cream ricotta cheese

*Wine Pairing: Troublemaker Red Blend*

CAMBRIATINES LODGE

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