

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