

Winemaker's Dinner at the Lodge

Featuring

Cutruzzola

Menu:

Welcome Wine: 2021 Blanc de Noir Lisa Marie

Course 1: Crab Cakes

Wine Pairing: 2022 Riesling Estate Dry

Course 2: Fresh peach salad with arugula and cheese

Wine Pairing: 2025 Rosé of Pinot Noir

Course 3: Pork chop topped with honey garlic glaze

Wine Pairing: 2024 Pinot Noir Riven Rock Estate

Course 4: Ribeye with peppercorn sauce and sweet potatoes

Wine Pairing: 2021 Pinot Noir Estate Giacomino Reserve

Course 5: Homemade chocolate cake topped with chocolate sauce and berries

Wine Pairing: 2022 Pinot Noir Estate Giacomino Reserve

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