

# Winemaker's Dinner

## at the Lodge

Featuring  
**CASTORO**  
CELLARS

### Menu:

*Prepared by Lodge Executive Chef Fernando Cuevas*

*\*Vegetarian menu available upon request*

**Welcome Wine: 2022 Sauvignon Blanc or Bethel Rd. Orange Liquor**

#### **First Course:**

Citrus salad with shaved radish, asparagus, baby arugula and a lemon vinaigrette

**Wine Pairing: 2021 Falanghina**

#### **Second Course:**

Fried tomato with goat cheese and homemade jam

**Wine Pairing: 2020 Tempranillo**

#### **Third Course:**

Roasted chicken thigh with sun-dried tomato, creamy parmesan sauce, mashed potatoes and French green beans

**Wine Pairing: 2020 Zinfusion**

#### **Fourth Course:**

Ribeye steak with sage and cognac sauce, rosemary roasted potatoes and French green beans

**Wine Pairing: 2020 Syrah**

#### **Fifth Course:**

Mango crème brûlée

**Wine Pairing: 2020 Grenache**

**CAMBRIATINES LODGE**

[Click To Buy Tickets](#)