

Lakefront Winemaker Dinner

1st Course

SMOKED GOUDA CHICORY SALAD
sundried tomatoes, julienned piquillo peppers,
toasted almonds, sunchoke vinaigrette

2022 Blank Stare Russian River Valley Sauvignon Blanc

2nd Course

GRILLED LANGOSTINE & SEARED SCALLOP
cioppino broth

2020 Machete Red

3rd Course

SEARED BERKSHIRE PORK TENDERLOIN
crispy cauliflower hash, spicy mango jus

2021 Papillon Napa Valley Red

4th Course

PARISIAN OSSO BUCCO
roasted cipollinis, polenta gnocchi, king trumpet mushrooms

2021 Palermo Napa Valley Cabernet Sauvignon

Finish

WHITE CHOCOLATE PEANUT BUTTER PARFAIT
chantilly whip, dark chocolate lattice



Written & Presented by:

Chef Sean Davis & Chef Jose "Kally" Quezada &
Court of Master Sommeliers Joshua Hernandez

No Substitutions