## Winemaker's Dinner at the Lodge

Featuring



## Menu:

\*Vegetarian menu available upon request

Welcome Wine: Moonstone Sparkling

Course 1:

Pear, blue cheese and roasted almonds over a kale salad

Wine Pairing: 2023 Dry Gewürztraminer

Course 2:

Sand dab fillet with buttered capers and lemon

Wine Pairing: 2021 Chardonnay

Course 3:

Pork tenderloin with honey garlic sauce

Wine Pairing: 2022 Pinot Noir

Course 4:

Homemade meatball trio

Wine Pairing: 2022 Syrah

Course 5:

Fresh fruit tart with pastry cream

Wine Pairing: 2021 Genache

