



# Women in Wine Dinner

Featuring Cambria Wines

*Thursday, March 28th*

## First Course

### Sea Scallops

Pan-Seared Jumbo Sea Scallops, Salmon Roe  
Strawberry Chermoula, Agave-Braised Fennel

*2021 Viognier, Tepusquet Vineyard, Santa Maria Valley, CA*

## Second Course

### Roasted Tomato Terrine

Crème Fraiche, Vine Ripened Tomatoes  
Spinach, Black Garlic Oil

*2021 Rose of Pinot Noir, Julia's Vineyard, Santa Maria Valley, CA*

## Third Course

### Maine Lobster Tail

Pineapples Tomato Sabayon Sauce, Coriander Oil  
Grilled Asparagus, Crumbled Nori

*2021 Chardonnay, Katherine's Vineyard, Santa Maria Valley, CA*

## Fourth Course

### Colorado Lamb Chop

Mint Sauce, Cipollini, Kabocha Purée, Roasted Root Vegetables

*2021 Pinot Noir, Julia's Vineyard, Santa Maria Valley, CA*

## Fifth Course

### Chocolate Indulgence

Chocolate Mousse, Hazelnut Jaconde  
Shaved Chocolate, Sea Salt

*2021 Syrah, Tepusquet Vineyard, Santa Maria Valley, CA*

**\$150** *per Person*

*Service Charge and applicable Sales Tax are not included*

**Executive Chef, Victor Juarez**