

>> special event

Cakebread Cellars



March 25, 2022
6pm to 9pm

Cakebread Wine Dinner

6 COURSE DINNER & WINE TASTING

Join us for an incredible evening of decadent food and premium wine tasting. Our chef has prepared a mouthwatering menu that will feature a six-course meal paired with six wines from Cakebread Cellars. We look forward to serving you.

>> **\$149++ PER PERSON**

>> **Contact for Member Pricing**

++ Price does not include tax or gratuity

Register online at www.maderasgolf.com
or call 858-217-2555 for more info.

RESERVATIONS REQUIRED



RECEPTION SLICED FRUIT & BERRY PLATTER
SEAFOOD STUFFED EMPANADAS
2020 Sauvignon Blanc Napa Valley

FIRST COURSE FIRE & ICE OYSTERS
Two Raw Oysters | Cucumber Mignonette |
Two Baked Stuffed Oysters | Applewood
Smoked Bacon | Rock Salt | Bulls Blood
Microgreens
2019 Chardonnay Reserve Napa Valley

SECOND COURSE PAN-SEARED HALIBUT
Butter Blanched Purple Potatoes |
Sautéed Flowering Kale | Spiced Tomato Broth
with Spanish Chorizo | Saffron Crema
*2019 Pinot Noir Anderson Valley Two
Creeks*

THIRD COURSE HERB ROASTED LAMB CHOPS
Fire Roasted Carrot & Yukon Gold Mashed
Potatoes | Grilled Baby Zucchini | Red Wine &
Black Cherry Gastrique | Fresh Mint
2019 Merlot Napa Valley

FOURTH COURSE GRILLED FILET MIGNON
Roasted Root Vegetable Mash | Broiled Vine
Ripe Cherry Tomatoes | Garlic Butter | Grilled
Broccolini | Avocado & Cilantro Chimichurri |
Borage Flowers
2019 Cabernet Sauvignon Napa Valley

FIFTH COURSE CHOCOLATE CRÈME BRÛLÉE
*2017 Cabernet Sauvignon Mullen Road
Cellars Columbia Valley*