

# Lone Eagle Grille



Opolo Vineyards is one of Paso Robles newest labels, founded by neighbors Rick Quinn and Dave Nichols.

The name Opolo is a nod to Quinn's Yugoslavian heritage and is actually the name of a blended Rose-Style wine found on the Dalmatian Coast.

Join us for late spring evening in beautiful Lake Tahoe for a Winemaker Dinner.

Chef de Cuisine, Mark May, and Sommelier, Kristi Snyder, will pair a four course dinner with wines from Opolo Vineyards and food from Lone Eagle Grille.

Friday June 11, 2010 6:00PM

\$120 per person

Reservations can be secured by calling Sarah Battaglia-Beley at 775.886.6899

## Reception

2005 Opolo Vineyards Viognier, Central Coast

## First Course

Crisp Soft shell Crab, Buttered June Corn and Chervil

2005 Opolo Vineyards Roussanne, North Coast

## Second Course

Mushroom and Goat Cheese Filled Ravioli, Tomato-Chipotle Sauce, Arugula

2006 Opolo Vineyards Sangiovese, Paso Robles

## Third Course

Boneless Veal Loin, Lobster-Potato Anna, Zinfandel Sauce

2007 Opolo Summit Creek Zinfandel, Paso Robles

## Fourth Course

Roasted Apricot Tart Tartin with Tahitian vanilla and Marzipan

2005 Opolo Vineyards Muscat Canelli, Paso Robles

Lone Eagle Grille - 111 Country Club Drive - Incline Village, NV 89451 - 775.886.6899

[www.loneeaglegrille.com](http://www.loneeaglegrille.com)