

Lone Eagle Grille



Lone Eagle Grille and Domaine Carneros present a bubbly winemaker dinner to start a romantic weekend in beautiful Lake Tahoe

Chef de Cuisine, Mark May, and Sommelier, Kristi Snyder, will pair a four course dinner complemented by wines from Domaine Carneros

Friday February 12th, 2010 6:00PM

\$120 per person

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

Reception

Domaine Carneros Cuvée de la Pompadour Brut Rosé

First Course

Spicy Caribbean Conch on Plaintain and Sweet Potato Crisp
Domaine Carneros Cuvée de la Pompadour Brut Rosé

Second Course

Roasted Prosciutto wrapped Lobster Tail, Baby Artichokes and Foie Gras Emulsion
2005 Domaine Carneros Brut Vintage

Third Course

Seared Venison Strip Loin, Rosemary Polenta and Juniper Berry Sauce
2007 Domaine Carneros Estate Pinot Noir

Fourth Course

Banana and Walnut Purses, Vanilla Bean Ice Cream and Honey Raisin Glace
Domaine Carneros Vermeil Sparkling Demi-Sec

