

# GRGICH HILLS

# *Wine Dinner*

FRIDAY, MAY 9

6 PM

CCW GRAND BALLROOM

**Join us for an extraordinary dining experience!**

Executive Chef Terry Daniels and his team  
have crafted an exquisite menu to  
perfectly complement these exceptional wines.

Carl Russo, Director of National Sales, will be joining us  
for an entertaining and informative evening where we'll  
learn the story and legend of a true Napa classic.

RSVP

[lakewoodranchgolf.com](http://lakewoodranchgolf.com) | 941.907.4700

\$130++ Per Member



Cancellations after 5/2 will be billed 50%.  
Cancellations must be emailed and confirmed to:  
[lwrclubhousetheceptionist@heritagegolgroup.com](mailto:lwrclubhousetheceptionist@heritagegolgroup.com)

\*Please note any allergies or dietary restrictions when  
making your reservations, as "day-of" requests will not  
be able to be accommodated\*

# Menu

## FIRST COURSE

GRILLED JUMBO PRAWN

CITRUS ROASTED FINGERLING SALAD

BLOOD ORANGE EMULSION

GRGICH HILLS CHARDONNAY

## SECOND COURSE

PICKLED WATERMELON & FETA SALAD

MICRO ARUGULA

RASPBERRY - WHITE BALSAMIC REDUCTION

GRGICH HILLS ROSÉ

## THIRD COURSE

SEARED SCALLOP

PERUVIAN PURPLE POTATO PURÉE & ASPARAGUS TIPS

BLACKBERRY - CITRUS SALSA

GRGICH HILLS ZINFANDEL

## FOURTH COURSE

HERB-CRUSTED LAMB CHOP

WHOLE GRAIN MUSTARD VEAL ESSENCE

PARSNIP PURÉE, ROASTED BABY FENNEL

GRGICH HILLS CABERNET SAUVIGNON

## DESSERT

VANILLA PANNA COTTA

MANGO GELÉE

GRGICH HILLS "VIOLETTA" LATE HARVEST