

# 5-Course Wine Pairing Dinner

**\$95 per person (gratuity not included)**

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**Seared Scallops with Citrus Beurre Blanc** paired with **2019 Jacklyn Chardonnay**  
*seared scallops with a silky, wine butter sauce, garnished with cracked black pepper and microgreens*

**Strawberry & Goat Cheese Salad** paired with **2023 Presley's Rosé**  
*mixed greens, topped with strawberries, goat cheese, toasted almonds and drizzled with our house made honey-lavender vinaigrette*

**Wild Mushroom Risotto** paired with **2022 Zina's Pinot Noir**  
*creamy mushroom risotto, topped with crispy shallots, fresh herbs and parmesan*

**Herb Crusted Lamb Chops** paired with **2020 Adrien's Blend**  
*rack of lamb coated with herb breadcrumbs and red wine reduction served with garlic mashed potatoes*

**Chocolate Tarte** paired with **2009 Late Harvest Sauvignon Blanc**  
*flourless chocolate torte topped with fresh raspberries and sauce*

## DATE & TIME

**Tuesday, April  
29th  
@ 6pm**

## LOCATION

**Hotel Winters  
Vineyard Room  
12 Abbey Street  
Winters, CA**

## ROOM RATES



**FOR MORE INFORMATION, PLEASE CONTACT CARBONI'S AT 530-505-9125 OR  
EMAIL AT [INFO\\_CARBONIS@HOTELWINTERS.COM](mailto:INFO_CARBONIS@HOTELWINTERS.COM)**