

# Quail Creek Wine Dinner with



Friday, April 21 at 5:00pm in the  
Madera Clubhouse Copper Lounge

## Course I

### **Duckhorn Chardonnay Napa Valley**

Compressed watermelon, charred pineapple,  
home made mozzarella, arugula, pistachios,  
and balsamic reduction

## Course II

### **Decoy Limited Merlot Alexander Valley**

Duck confit crepe, raspberry merlot sauce

## Course III

### **Postmark Cabernet Sauvignon Paso Robles**

Lamb stuffed pork tenderloin, wrapped in  
bacon, served with roasted Yukon potatoes,  
parsnip puree, asparagus and Mole demi

## Course IV

### **Duckhorn Sauvignon Blanc**

Lemon Tart with mango gelee, merengue  
and pineapple sauce



## Food & Wine :

Food & Wine

\$87.00

Service Fees \$17.40

Taxes \$7.04

**Total = \$111.44**

## Food Only :

Food \$45.00

Service Fees \$9.00

Taxes \$3.65

**Total = \$57.65**

Event is limited to 50 attendees, reservations can be made at The Member Services Desk 520-393-5822 or online. All sales final, no refunds or exchanges. Accepted forms of payment include: Member Card or Credit Card