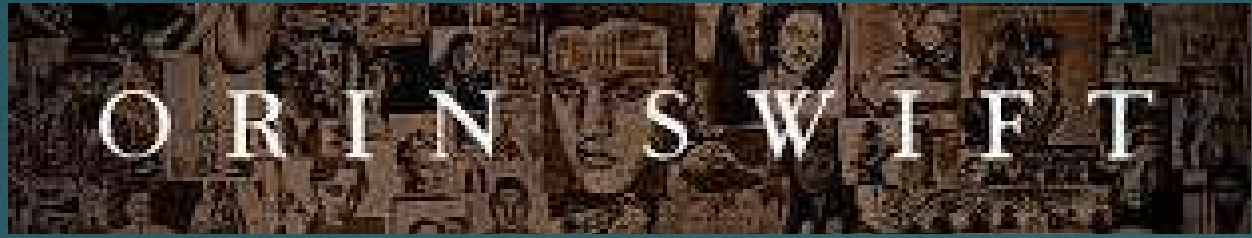


Quail Creek Wine Dinner with



Thursday, March 23 at 6:00pm in the
Madera Clubhouse Copper Lounge

Course I

Q Taralyn Sparkling Brut

Coconut Shrimp, Peach Sauce, scallion
risotto

Course II

**Orin Swift Mannequin, Chardonnay
California 2021**

Labneh, cured egg yolk, micro cilantro, flat
bread, olive oil, garbanzo beans

Course III

**Orin Swift 8 years in the Desert, Red blend
California 2019**

Ancho chili Lamb osso bucco, polenta and
gremolata

Course IV

**Orin Swift Abstract Red Blend, California
2020**

Pavlova, abstract cherry filling, chocolate
brownie, Almond anglaise, cinnamon churro
gelato



Food & Wine :

Food & Wine

\$99.40

Service Fees \$19.88

Taxes \$8.05

Total = \$126.93

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