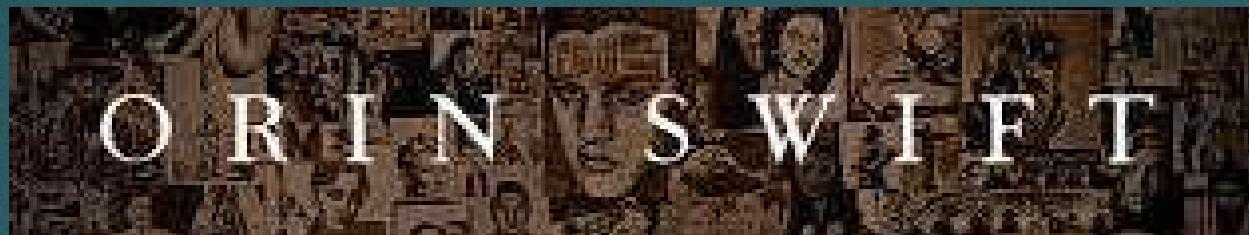


# Quail Creek Wine Dinner with



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 buco, 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*