



LAKE SIDE

KITCHEN

“TASTES OF PASO ROBLES”

CANAPE

SPANISH TORTILLA

chorizo / romesco aioli

- CAVA SPARKLING -

1

HAMACHI

pickled kumquat / kaffir lime / marcona almond / curry oil

- ADELAIDA CHARDONNAY HMR 2022 -

2

DUCK BREAST

NC sweet potato / pickled sour cherry / jus de canard

- ADELAIDA PINOT NOIR 2022 -

3

LAMB CHOP

fin herb crust / balsamic bacon jam / crispy polenta / jus de agneau

- ADELAIDA ZINFANDEL 2022 -

- ADELAIDA CABERNET SAUVIGNON 2022 -

4

MIGNARDISES

- ADELAIDA KEEPER BLEND 2020 -

Warm days in Adelaida allow the grapes to ripen perfectly. Limestone rich soils and the cooling effects of the Templeton Gap enable the grapes to retain their freshness and acidity. The results are powerful, yet elegant wines that will defy expectations. Chef James Eason has curated a dinner that will merge Californian winemaking artistry with his North Carolina culinary vision. Sit back, relax, and enjoy your evening.



Adelaida Vineyards & Winery

Executive Chef, James Eason

