

— *menu* —

— UPON ARRIVAL —

Gourmet Charcuterie Board

Selection of Artisanal Cheeses, Air Cured Meats, Locally Sourced Honey, Candied Nuts, Pickled Vegetables and Gourmet Crackers

paired with

2022 Honig Cabernet Pink

from Napa Valley

or

2022 Honig Sauvignon Blanc

from Lake County

— FIRST COURSE —

Diver Scallop

Over a Cauliflower Purée Topped With a Brown Butter

&

Salad of Watercress

Toasted Pistachios, Herbed Goat Cheese, Pickled Watermelon Radish, Candied Bacon and an Apple Cider Vinaigrette

paired with

2021 Honig Reserve Sauvignon Blanc

from Rutherford, Napa Valley

— ENTRÉE —

Grilled Tenderloin

Topped with a Seafood Compound Butter and Dungeness Crab Salad, Served With a Medley of Heirloom Tomatoes, Fava Beans, Sweet Corn and Tempered Squash Blossoms

paired with

2019 Honig Cabernet Sauvignon

from Napa Valley

&

2018 Honig Cabernet Sauvignon Bartolucci Vineyard

from Napa Valley

— DESSERT —

Chocolate Mousse Dome

paired with

2019 Honig Late Harvest Sauvignon Blanc

from Rutherford Estate, Napa Valley

Winery Host - **Steven Honig**



Tax and service fee charged at time of purchase • No menu substitutions
Please reserve online at tahoedonner.com/honig
For more information, call The Lodge Restaurant & Pub at (530) 587-9455