

# Wine Maker Dinner

THURSDAY, MAY 23<sup>RD</sup> • EAGLES LANDING STEAKHOUSE  
FEATURING WINES FROM AUSTIN HOPE WINERY

## AMUSE

### SHRIMP CEVICHEI

Gazpacho, Cucumber, Avocado, Marinated Shrimp,  
Roasted Jalapeno, Tomato Water, Micro Cilantro

*Featuring: Austin Hope 2022 Treana Sauv Blanc*

*Our Sauvignon Blanc is a clean platinum hue that opens with beautiful aromas of tropical guava and hints of lemon grass. Bright zesty citrus flavors are abundant on the palate and highlighted by nuances of fresh pineapple and green apple. This light bodied white finishes with a splash of acid that is delightfully refreshing.*

## FIRST

### LOBSTER COCKTAIL

Butter Poached Lobster, Tomatillo Cocktail, Dijonnase, Lemon

*Featuring: Austin Hope 2023 Paso Robles Chardonnay.*

*A beautiful golden hue anticipates bright tropical notes on the nose. This wine shows riper warm-climate qualities that are harmoniously balanced with the brisk acidity and lemon zest notes of the cool-climate fruit. The entry is clean and fresh, gaining midpalate weight with layered tropical and honeydew flavors, all finishing with a crisp flourish. A wine that begs for another sip.*

## SECOND

### SEARED TUNA

Quinoa, Dried Apricot, Cilantro, Evoo, Green Peppercorn Sauce

*Featuring: Austin Hope 2021 Cabernet Sauvignon.*

*A quintessential Paso Robles Cabernet Sauvignon, showcasing the essence, character and diversity of this ascendant region. Austin Hope Cabernet Sauvignon has twice been named as a Top 10 Wine of the Year by Wine Enthusiast. Austin Hope saw the future of Paso Robles when he created his namesake Cabernet Sauvignon starting in 2017. This wine was the culmination of years of exploration, and it immediately made its mark by becoming one of the region's most decorated wines. Today, Austin Hope Cabernet Sauvignon is synonymous with our personal quest to elevate Paso Robles on the world stage.*

## DESSERT

### NAPOLEON

Bananas, Pastry Cream, Puff Pastry, Powdered Sugar, Berries

*Featuring: Austin Hope 2022 Treana Red Blend.*

*Treana Red stands as one of our flagships that sets the stage with power and finesse. This beautifully deep burgundy colored wine displays aromas of cassis that lead into flavors of vanilla bean, dense blackberry and warming baking spices. Layered tannins frame this full bodied wine with balanced acidity and a lingering finish.*

*Chef de Cuisine: Adam Meier  
Director of Food & Beverage: Charles Wilson*