



CAMBRIA HAPPENINGS: FRIDAY AND SATURDAY, OCTOBER 6 & 7

Friday, October 6 (Hosted by Marcey & Rick Alpert)

11:00-12:30 p.m. - Private wine and cheese pairing at **Le Vigne Winery** in the Barrel Room. Cost is \$20.00 per person. (Tip is discretionary depending on service)

Address: 5115 Buena Vista Dr., Paso Robles

1:00 p.m. – Lunch in downtown Paso Robles at **Pappy McGregor's**. This Pub is the winner of nine straight “Best Bar/Pub” awards since 2006. We will be dining on the patio enjoying the open-air ambience. Order off the menu and separate checks will be delivered by table.

Address: 1122 Pine St, Paso Robles

Saturday, October 7 (Hosted by Leslie Gray and Denis Boulanger)

11:30 – 1:00 p.m. – Private wine flight tasting and/or lunch served outdoors on the patio at **Grey Wolf Cellars**. Wine flight is \$25.00 per person (you can keep the glass) and lunch entrée is available for \$17, which includes tax & tip. (See menu attached)

Address: 2174 CA-46, Paso Robles

1:30-3:00 p.m. - Private wine tasting with a charcuterie plate at **Adelaida Cellars'** hilltop location 2,230' above sea level, the highest elevation in the region. Cost is \$24.00 per person (Tip is discretionary depending on service)

Address: 5805 Adelaida Rd, Paso Robles



(1) **LeVigne Winery - WINE AND CHEESE PAIRING**

FRIDAY, OCTOBER 6, 2017

11:00 to 12:30 pm

Cost is \$20 a person

(tip is discretionary depending on service)

(2) **LUNCH AT PAPPY'S MCGREGOR'S**

FRIDAY, OCTOBER 6, 2017

1:00 pm

Order off the menu / separate checks per table

A HEAD COUNT IS NEEDED TO SECURE THE TABLES



PLEASE RETURN THE BOTTOM HALF OF THIS SHEET WITH YOUR CHECK
PAYABLE TO RICK ALPERT NO LATER THAN THE AUGUST 2ND MEETING

NAME(S)_____

Check all that apply:

(1) *LeVigne Winery*_____ # of people @ \$20 per person

(2) *Pappy McGregor's* _____ # of people - RSVP needed

SATURDAY, OCTOBER 7

GREY WOLF CELLARS LUNCH MENU:

PRIME GRADE SMOKED TRI-TIP SANDWICH

Oak & Cherry Wood Smoked Prime Grade Beef Tri-Tip with Zinfandel BBQ Sauce on a Toasted French Roll

PULLED CHICKEN QUESADILLA

Slow Cooked Marinated Chicken, Black Beans, Sautéed Red Peppers & Onions, Cheddar & Monterey Jack Cheese with Lime Crème Fraiche & Roasted Tomato Salsa

MEDITERRANEAN TUNA MELT

Wild Albacore Tuna Salad with Kalamata Olives, Marinated Artichoke Hearts, Garlic, Capers, Onions, Sun-Dried Tomatoes, Olive Oil & Provolone Cheese on Grilled Sourdough

WINE COUNTRY PULLED PORK SANDWICH

Smoked Pulled Pork Shoulder with Red Wine BBQ Sauce & Pickled Onion-Cabbage Slaw on a Toasted French Roll

BABY SPINACH SALAD

Toasted Almonds, Dried Cranberries, Crumbled Blue Cheese & Balsamic Vinaigrette with a choice of Tri-Tip, Smoked Chicken or Tuna Salad

PLEASE RETURN THE BOTTOM HALF WITH YOUR CHECK MADE PAYABLE TO LESLIE GRAY NO LATER THAN THE AUGUST 2ND MEETING.

Name(s) _____

Check all that apply:

GREY WOLF CELLARS: _____ # of Wine Flights @ \$25 per person
_____ # of Lunches @ \$17 per person

Entrée _____

Entree _____

ADELAIDA CELLARS: _____ # of people @ \$24.00 per person