



**GOLD LAKE BEACH RESORT GLAMPING TRIP**

**Aug 23<sup>rd</sup>, 2019**

**12 & 1 pm Gold Lake Boat Ramp Pick-up**

**3pm Friday Afternoon Reception**

2018 Jana Winery Old Vine Riesling, Mendocino County

2018 Jana Rose of Barbera, Amador County

with

Goat Cheese Bruschetta

*Burnt cherry tomatoes, white anchovy, arugula*

**Get to Know Your Campmates Game**

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**6:30 pm Friday Night Dinner Buffet**

2011 Scott Harvey J&S Reserve Barbera, Amador County

2016 Scott Harvey J&S Reserve Syrah, Amador County

with

Whole Wild King Salmon - Asado Style

P.I.E Mussels with Garlic & White Wines

Late Summer Grilled Vegetables

Fresh Savory Corn Pudding

**8:30 pm Sunset Around the Camp Fire**

2011 Scott Harvey Forte, Amador County

Gold Lake Smores

**Aug 24<sup>th</sup>**

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**Coffee & Tea at 7 am**

Fresh Baked Scones

**Breakfast 8am**

**Saturday Breakfast**

Bloody Mary Bar

2017 Jana Winery Blanc de Blanc, Lodi

Gold Lake Eggs Benedict

Hash browns

Fresh Fruit & Yogurt

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**12:30pm Saturday Lunch**

Fresh Brewed Lemon Sun Tea

2018 Jana Rose of Barbera, Amador County

My Mothers Grilled Cheese Sandwich

and

Tomato Soup

**4:30 Saturday Happy Hour & Blind Tasting**

Wines TBD

with

Butter Nut Squash Shooters

Wild Mushroom Empanadas

7 pm

**Saturday Night Dinner**

3 Ltr 2016 Scott Harvey Cattedrale Barbera, Amador County

Served Family Style

Whole Roasted Leg of Sonoma Lamb

Burnt Carrots

*Feta Cheese, Arugula, Parsley, Crisp Garlic Chips*

Smashed Potatoes

*Tapenade Crust*

Indian Fry Bread

Dulce de Leche

**Aug 25<sup>th</sup>**

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**Coffee & Tea at 7 am**

Fresh Baked Scones

**Breakfast 8am Sunday Departure Breakfast**

Eggs Escoffier

Hash browns

Fresh Fruit

Smoked Salmon

Cream Cheese

Bagels

*Hosted by Gold Lake Owner Jim Reid*

*Co-Hosted by Scott & Jana Harvey*

*Meals Prepared by Scott Harvey Estate Chef 's Brian Overhauser & John Lukens*