



Wine Tasters

March 19th, 2026

Reception at 6:00 PM

Dinner at 6:30PM

(Seating limited to 200)

First Course

Cajun Fish

Lightly blackened Cajun-seasoned fish, served with a vibrant pineapple salsa for a perfect balance of spice and sweetness

Intermezzo

Lemon Sorbet

Second Course

Cajun Seared Salmon

Cajun-spiced salmon seared to perfection, served with tri-color potatoes and tender broccoli

Dessert

Key Lime Tart

A zesty and creamy key lime filling nestled in a buttery crust, finished with a dollop of whipped cream



Name(s) _____ Phone _____
 First Name (please print) Last Name (please print)

_____ # Member Reservations @ \$85.00 per person (Includes Tax & Gratuity) \$ _____

_____ # Guest Reservations @ \$93.00 per person (Includes Tax & Gratuity) \$ _____

Special Entree Option: **Vegetarian Vegetable Chicken Strips** Crispy plant-based strips served with flavorful gumbo sauce, Cajun-spiced rice, and a medley of seasonal vegetables (See Wine Taster's website for SCPD Association Special Entree Policy)

of Special Entrée(s) _____ First Name(s) _____

Seated with friends? (MUST submit all checks in one envelope). Seat with: (**Print First & Last Names, please!**)

New or Renewal Memberships: First Name(s) _____ Last Name(s) _____

_____ # of Annual Memberships (**runs Sept thru June**) @ \$20.00 per person (separate check, please...**no cash**) \$ _____

Phone _____ Email _____ Address _____

Make all checks payable to SCPD WINE TASTERS. Place in the Wine Tasters' box #12 in alcove next to Idyllwild room
RESERVATION DEADLINE: Wednesday, March 11th, 2026 BY NOON. QUESTIONS? Linda Smith: 805-428-7603