



Wine Tasters

September 17th, 2026

Reception at 6:00 PM

Dinner at 6:30PM

(Seating limited to 200)



First Course

Caprese Salad

*Fresh mozzarella, heirloom tomatoes, fresh basil, extra virgin olive oil,
& balsamic reduction*

Intermezzo

Lemon Sorbetto

Clean & refreshing

Second Course

Amalfi Lemon Shrimp Linguine

Jumbo shrimp, fresh lemon, garlic, white wine, cherry tomatoes, basil, extra virgin olive oil

Dessert

Limoncello Mascarpone Cake

*Alternating layers of sponge cake and limoncello infused mascarpone cream, decorated with
limoncello sauce*



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: **Vegan Chicken** A hearty and satisfying plant-based pasta dish made with tender vegan chicken strips sautéed with garlic, onions, and seasonal vegetables, all tossed in a chunky tomato-based sauce. Served over pasta
(See Wine Taster's website for SCPD Assoc. [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**) @ \$25.00 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, September 9th, 2026 BY **NOON**. QUESTIONS? Linda Smith: 805-428-7603