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**AUTUMN**  
WINE DINNER  
DIA DE LOS MUERTOS  
PRESENTED BY:

**Shauna Troy**  
New England Regional Manager

**J. LOHR**  
VINEYARDS & WINES



**October 29th, 2026**

**6:00 pm**

**\$99.95**

Plus ME Meals Tax & 20% Service Charge

**Welcome**

J. Lohr Estates Flume Crossing Sauvignon Blanc, Arroyo Seco,  
Monterey

**1st Course**

Tamales  
stuffed with caramelized onions, charred poblano, roasted mushrooms,  
brown butter corn jus

J. Lohr October Night Chardonnay, Arroyo Seco, Monterey

**2nd Course**

Pozole Rojo Con Puerco  
smoked pork shoulder, hominy, tomato, ancho, cabbage

J. Lohr Fog's Reach Pinot Noir, Arroyo Seco, Monterey

**3rd Course**

Brick Chicken Mole  
pan roasted pumpkin, fried purple potato, salsa blanca

J. Lohr Estates South Ridge Syrah, Paso Robles

**4th Course**

Birria De Res Tacos  
braised beef, three chili sauce, queso fresco, fried onion,  
street corn, arroz rojo



J. Lohr Carol's Vineyard Cabernet Sauvignon,  
St. Helena, Napa Valley



**Dessert Course**

Mexican Chocolate & Dulce De Leche Fudge

J. Lohr Tower Road Petite Sirah, Paso Robles

Event subject to booking minimums. Menu subject to change at any time.



J. Lohr Vineyards & Wines donates \$3 for every  
bottle of Carol's Vineyard purchased directly to  
National Breast Cancer Foundation, Inc.®

Scan to learn more!

