

Big Sur Food and Wine Festival

November 6 & 7, 2009

Big Sur Lodge-The Best Kept Secret in Big Sur

Nestled amongst the aged oak trees and tall ancient redwoods, Big Sur Lodge, located in Pfeiffer Big Sur State Park, is a haven that can sooth and restore, both heart and soul. Relax by the fireplace in our cozy dining room and lounge, or observe the tranquil flow of the Big Sur River from our patio. Join us for a weekend of passionate winemakers, extraordinary wines and tantalizing cuisine.

\$1,075 per couple (inclusive)

*Other lodging and non-lodging
packages available.*

Schedule of Events on the back

*For additional information or
reservations, please call 831.667.3100*



BIG SUR LODGE
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Schedule of Events



Friday November 6th

10:00 am – Legends of the Fall – Power Pinot Panel *Pool Pavilion, Pfeiffer Big Sur State Park*

A remarkable gathering of the Pinot clan! Join Gary Pisoni from of Pisoni, Gary Francioni of ROAR, Josh Jensen of Calera, Jim Clendenen of Au Bon Climat, Dan Karlsen of Talbott and Byron Kosuge of Miura, in what will undoubtedly be a wild ride, with passionate winemakers of differing styles AND opinions. This panel will be moderated by the wonderful Peter Granoff – Master Sommelier and member of the Court of Master Sommeliers and also owner of the Ferry Plaza Wine Merchant in San Francisco and the Oxbow Cheese Shop in Napa.

Price per guest is \$50

(50 tickets are available for this event)

7:30 pm - Winemaker Dinner with Heller Estates Winery

Big Sur Lodge Dining Room, Pfeiffer Big Sur State Park

Big Sur Lodge welcomes Heller States Winery and their 100% organically grown “magical wines that dance on your palate”. Chef Joel Manriquez will be merging these award-winning wines with a delectable seven course dinner.

Originally from Caracas, Chef Manriquez has trained with great chefs in Switzerland, Ireland and the Monterey Peninsula. His appreciation for the area’s local produce and sustainable sea harvest, has driven his unique cuisine titled “Magical Big Sur”. Harpist, Juli Alexander will be performing, adding a touch of elegance and style to the evening.

Price per guest is \$125 (inclusive)

(65 tickets are available for this event)

Saturday November 7th

10:00 am-Does it Really Matter? – Sustainable VS Biodynamic VS Organic *Pool Pavilion, Pfeiffer Big Sur State Park*

Actually, yes it DOES matter, and our invited panel of friends will give ALL the reasons as to why! Join Richard Sanford of Alma Rosa, Randall Graham of Bonny Doon, Steve McIntyre of McIntyre Vineyards in the Santa Lucia Highlands, Dan Lee of Morgan and Bob Lundquist of Qupe as they present their own personal and professional reasons why the land they work with is so valuable and why it needs to be treated with the utmost respect.

Price per guest is \$40

(50 tickets are available for this event)

12:00 - 3:30 pm - Grand Public Tasting *Big Sur Lodge, Pfeiffer Big Sur State Park*

30 Wineries and Restaurants, including PassionFish, Mundaka of Carmel, The Cheese Shop in Carmel and TreeBones Sushi!

Price per guest is \$40

(150 tickets are available)

7:30pm - Winemaker Social with Scheid Vineyards *Big Sur Lodge Dining Room, Pfeiffer Big Sur State Park*

Taste the advantage of Scheid Vineyards’ quality crafted wines during this winemaker social. Chef Alfred Mueller, originally from Switzerland and most recently the Hilton Waikoloa and Hawaii Village, will join Chef Manriquez and the Big Sur Lodge team to create a decadent tapas menu to complement these extraordinary wines. Paige Too will be providing the entertainment for the evening.

Price per guest is \$60 (inclusive)

(120 tickets are available for this event)