

Lorea Taste of the Table

Wednesday, April 29, 2026

with Trinitas Cellars

AMUSE BOUCHE

Shrimp Gordita

Mango, Avocado

paired with 2023 Trinitas Cellars Sauvignon Blanc (Napa Valley, CA)

FIRST COURSE

Citrus Cured Atlantic Salmon Crudo

Meyer Lemon, Creme Fraiche, Brioche, Beets

paired with 2023 Trinitas Cellars Chardonnay (Napa Valley, CA)

93 pts, Wine Enthusiast

MAIN COURSE

Herb-Roasted Pork Loin

Charred Carrot Purée, Fava Beans, Blackberry Essence

paired with 2021 Trinitas Cellars Sandy Lane Vineyard Red Blend (Contra Costa, CA)

92 pts, Wine Enthusiast

DESSERT COURSE

Mini Carrot Cake

Cream Cheese Icing, Glazed Walnuts

Lorea

TRINITAS
CELLARS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.