



BERNARDUS
LODGE

2009 CULINARY EVENTS

Easter Brunch at Bernardus Lodge

Sunday, April 12th
11:00am – 3:00pm

\$70 per person, \$32.00 per child 5-12 years old, *children 5 years old and under are complimentary*
There is no better place to celebrate the exceptional local harvest than at Bernardus Lodge. Celebrate the arrival of spring, by enjoying grilled organic vegetables, naturally raised meats, farmhouse cheeses, and fresh fruit tarts. Traditional brunch favorites will be accented with Chef Cal Stamenov's signature cuisine. In addition to indoor seating, an inviting outdoor terrace offers guests a relaxed and scenic setting to overlook the bocce & croquet lawn. The Easter Bunny will be available for pictures and visits throughout the afternoon.

Mother's Day Brunch at Bernardus Lodge

Sunday, May 10th
11:00am – 3:00pm

\$70 per person, \$32.00 per child 5-12 years old, *children 5 years old and under are complimentary*
Bernardus Lodge invites mothers to celebrate their special day and local harvest with an afternoon Mother's Day Brunch. Guests can dine indoors or outdoors on the terrace that surrounds the resort's manicured croquet lawn and bocce court. The spring inspired brunch buffet prepared by Chef Cal Stamenov will feature local organic vegetables, naturally raised meats, farmhouse cheeses, and traditional brunch favorites. This atmosphere will provide mothers with more than just relaxation as it intends to pamper the entire family with an afternoon of world-class service and cuisine.

Garden & Vineyard Tour

Saturday, May 23rd
1– 2:30pm, \$25 per person

Enjoy the bounty of spring with a stroll through the blooming landscape of Bernardus Lodge. The over 100 varieties of roses, Russian sage, cherry plum trees and butterfly bushes planted throughout the property will be filling the air with scents of spring. Then, take a leisurely walk through the award winning chardonnay & pinot noir vineyard on property. Wine Director Mark Jensen will discuss the history of Bernardus Winery and new release Bernardus wines while strolling with the group through Ingrid's Vineyard.

Afternoon Cocktail Hour

Saturday, June 20th
3pm – 5pm, \$65 per person

Enjoy a summer afternoon cocktail hour and demonstration. Our Bar Manager's passion for mixology and eclectic spirits has inspired him to create cocktails using specialty infused vodkas, fresh garden herbs, and seasonal, organic fruit and vegetables. Guest will learn the basics like cocktail tools & recipes as well as discuss techniques for homemade fruit infusions and unique simple syrups. Stay for an outdoor cocktail reception featuring hors d'oeuvres by Chef Cal Stamenov.

Lavender Harvest Demonstration and Lunch

Saturday, July 11th

Saturday, July 18th

Saturday, July 25th

(three separate dates to choose from)

11:00 am – 2:00pm, \$85 per person, *lunch included*

Bernardus Lodge will be celebrating the Lavender Harvest throughout the month of July with these tranquil summer afternoon events. Guests will be greeted with lavender iced tea & lavender lemonade before strolling the gardens and vineyards. Wine Director Mark Jensen, will guide guests through the blooming rose gardens and Ingrid's Vineyard. Then, guests will step into Marinus Restaurant for a lavender inspired buffet lunch prepared by Chef Cal Stamenov and Pastry Chef Ben Spungin.

Heirloom Tomato Lunch & Presentation

Saturday, September 5th

11:00 am – 2:00pm, \$85 per person, *lunch included*

Join Chef Cal Stamenov and Gary Ibsen of Carmel's TomatoFest for an afternoon heirloom tomato tasting. Guests will savor over 10 varieties of his certified organic heirloom tomatoes while Chef Cal shares his favorite recipes. Wine Director Mark Jensen will then host a buffet lunch in Marinus Restaurant featuring new release Bernardus wines.

7th Annual Bernardus Wine Dinner

Thursday, October 15th

6:30pm Reception, 7:00 pm Dinner

\$160 per person, inclusive

Join Chef Cal Stamenov for a 5-course autumn inspired dinner paired with new release Bernardus wines. This annual dinner is hosted by Bernardus Lodge Wine Director Mark Jensen and Bernardus Winemaker Dean DeKorth.

Holiday Entertaining with Bernardus Style

Saturday, November 14th

4pm – 6pm, \$85 per person

Celebrate the harvest with Chef Cal Stamenov, Pastry Chef Ben Spungin, Wine Director Mark Jensen, and local florist Susanna Gamble. Chef Cal and Chef Spungin will share their favorite Thanksgiving recipes from stuffing to dessert. Mark Jensen will discuss wine pairings, while Susanna gives tips for seasonal arrangements and wreaths. Guests are sure to leave inspired and ready to celebrate the season.

Thanksgiving Buffet at Bernardus Lodge

Thursday, November 26th

12:00pm – 3:30pm

\$72 per person, \$32.00 per child 5-12 years old, *children 5 years old and under are complimentary*

There is no better place to celebrate the exceptional local harvest than at Bernardus Lodge. Chef Cal Stamenov will feature local organic vegetables, naturally raised meats and the finest fresh ingredients in a special Thanksgiving buffet. The holiday meal will feature traditional Thanksgiving favorites accented with Chef Cal Stamenov's signature cuisine. Before lunch, guests can enjoy the crisp weather with hot apple cider and Bernardus wine tasting by the open stone fireplace.

13th Annual Truffle Dinner

Friday, December 11th, *please inquire for pricing & additional details*

To celebrate the long anticipated arrival of truffle season, Chef Cal Stamenov hosts an evening of culinary magnitude and allows his inspiration to combine the local ingredients from the Central Coast with the rare diamonds of Italy & France. The evening will begin with a cocktail reception featuring a prestigious Cuvee Champagne and Grey Goose-Black Truffle Martinis. Cocktails are followed by a six-course chef's tasting menu and a once in a lifetime culinary experience.

Chocolates and Desserts Cooking Demo

Saturday, December 5th

Saturday, December 12th

(two separate dates to choose from)

1:00 -3:00 pm, \$85 per person

Join Chef Cal Stamenov and Bernardus Pastry Chef, Ben Spungin for an indulgent afternoon of chocolate & desserts. Guests will be guided through a tasting to learn the differences in Valhrona, El Rey and Dagoba and other premium chocolates. Guests will be pampered by Chef Spungin's spiced hot chocolate with homemade marshmallows and chocolate cocktails. Chef Cal will share his favorite recipes and fresh ideas for cookies, cakes and candies during the holiday season. Whether the interest in chocolate is for giving, sharing, cooking or just indulging - there's something for everyone at this afternoon in chocolate paradise.