



October 15th – October 18th 2015

Sea Otter Inn

We have the Entire Sea Otter Inn to ourselves. The parking lot will be filled with our Beautiful Corvettes! I will have a hospitality suite open in Room 111 – bring a snack to share and whatever you want to drink...if you want to bring a drink to share that's OK too!

Thursday: Ray Marshall will be leading a caravan to the Sea Otter. He will be taking a new route this year and will have more info on that as soon as Ray finalizes his plans.

Friday: We have a wine tasting & lunch at CASS Vineyard & Winery for \$25.10 with a choice of three sandwiches and 15% off of wine purchases. This is limited to the first 40 people that sign up and pay. See the attached for your lunch selection. When you pay send me your selections.

Saturday: I'm still working on the dinner plans and will probably have them set in July.

Sunday: Bye Bye!!!!!!!!!!!!

Please send checks to: Barbara Gildner
2450 Calle Aquamarina
San Clemente, CA 92673

More Info to Come Soon!



CASS

Vineyard & Winery

Cass Winery Lunch
Includes Tasting of Cass Estate Wines
All wine bottle purchases are 15% off for your private party

Lunch Menu

Please Choose One

Smoked Chicken Salad

Mary's organic free-range chickens smoked over Cass Syrah vines, then hand-pulled and mixed with dried fruit and crispy celery.

Cass Crab Cakes

*California-style crab cakes, a house favorite!
Served with house-made remoulade. Accompanied by a salad of baby organic lettuces with Chef's house dressing and sliced almonds.*

Pit Roasted Pulled Pork Sandwich

*Smothered in Jake's BBQ sauce. Served on a ciabatta roll with melted mozzarella, house-made pickles onions, and spicy mustard.
Accompanied by a salad of baby organic lettuces with Chef's house dressing and sliced almonds.*

Prepared by Executive Chef Jacob Lovejoy

