

CAKEBREAD CELLARS



VINE TO TABLE FOR OVER 50 YEARS

**Join The Vistas Pavilion at
Las Sendas for a 4-Course Wine
Dinner Featuring Cakebread Cellars.**

**Every Cakebread Vineyard has a
unique history. Each vine its own
unique voice. Cakebread Cellars
seeks to understand and bring these
stories to life through their wines.**

**SUSTAINABLY FARMED
VINEYARDS**



\$125.00 ++ PER PERSON

AUGUST 22, 2025 - 6:00 PM

THE VISTAS PAVILION AT LAS SENDAS

MAKE YOUR RESERVATION TODAY!

THE VISTAS PAVILION AT LAS SENDAS

7555 EAST EAGLE CREST DRIVE, MESA AZ 85207

480.396.4000 EXT 222

EMAIL CSHAW@LASSENDAS.COM

Dinner Menu

CUSTOM CURATED MENU CREATED
TO PAIR WITH THE FINE WINES
FROM CAKEBREAD CELLARS

Cakebread North Coast Savignon Blanc -

Welcome wine served with two tray passed
hors d'oeuvres



1st Course - Cakebread Cellars Napa Valley

Chardonnay - Paired with Watermelon Basil
Salad: Watermelon, Leek, Goat Cheese, Basil,
Frisse and Smoked Bourbon Bacon
Vinaigrette.



2nd Course - Bezel San Luis Obispo Coast

Pinot Noir - Loaded Twice Baked Potato with
Prosciutto, Bacon, Sour Cream, Smoked
Cheddar and Green Onion.



3rd Course - Cakebread Cellars Napa Valley

Cabernet Sauvignon - Burnt End Style Beef
Cheek on a Bed of Blistered Shishito and Corn
Medley with Zesty Shallot Glaze.



4th Course - Cakebread Cellars Napa Valley

Merlot- Served with Duck L'Orange and
Apple-Gouda Pork Sausage, Bell Pepper
Puree, Roasted Red Onion and Mandarin BBQ
Glaze.



Sweet Finish:
Samoa Ice Cream Sandwich

