

New

SUPREME CUISINE

This day is sure to please the ultimate traveler with an appreciation for fine dining. The day starts with a two hour chocolate & raspberry waffle cruise. The executive chef will prepare an apple & walnut stuffed pork loin at an 1875 historic Inn. Experience a garnish demonstration, plate presentation and bananas foster made by the innkeeper. Visit a local winery for an exclusive oenology lesson including a barrel and tank tasting. Learn wine glass etiquette, breathing techniques, how to dine with wine, and storage. There is an award winning wine tasting with time for shopping.

May thru October 8:45 to 5:30 (east) 9:30 to 5:30 (west)