



SPRING 2004

Thunderbird Tales

“Distinctive Wine Dinners”

Feature Tahoe’s Finest Chefs

Fabulous food, fine wines, and brilliant sunsets on the lake – enjoy all this and more at a series of “Distinctive Wine Dinners” from mid-June through mid-September at the Lodge.

George Whittell, Jr. may have preferred to sup simply with only his wife Elia and the servants in attendance, but we take a different view of dining. We’ve invited four of Tahoe’s premiere chefs to prepare four fabulous meals for fortunate foodies who wish to support the Lodge and to enjoy the finest food and wine Lake Tahoe has to offer.

Begin with hors d’oeuvres and champagne or light wine served from 6:30 to 7:30 p.m. The reception is followed by a 4-course, sit-down dinner, expertly paired with fine wines, in the beautiful Lighthouse Room with sweeping views of Lake Tahoe.

Each “Distinctive Wine Dinner” is \$150 per person, or you can enjoy all four for only \$500. These dinners will be the hottest food and wine ticket at the lake this summer and reservations are limited to 80 for each evening. Mark your calendars and reserve early to insure your place at the table. Call Susan at 775-832-8753.

Sunday, June 13: The first dinner features the fine French cuisine of *Jean-Pierre Doignon*, internationally-known owner/chef of Le Bistro in Incline Village. The chef will pair each course with specially selected wines from Arger Martucci. Born in Burgundy, France, Jean-Pierre trained at Chez Lameloise where he won the coveted award of “Best Apprentice of France.” During his career he has cooked in major cities throughout the world.

Sunday, July 11: *Douglas Dale*, owner/chef of Wolfdale’s in Tahoe City, will delight Thunderbird diners with “cuisine unique,” a blend of flavors of the West and the Far East. Chef Dale apprenticed in Japan and continues to study there with Chef Hideko Massurra of Nineji. Wolfdale’s has received a 3-Star (the highest) rating from San Francisco Chronicle food critics, and Chef Dale has been featured on the PBS series “Great Chefs of the West.” He will pair his dinner with fine wine from Sherwin Family Vineyards of Napa.

Sunday, August 8: *Mark Estee*, executive chef and co-owner of the Truckee hot spot, Moody’s Bistro and Lounge, returns to the east shore where he served as executive chef of the Lone Eagle Grill before moving



Jean-Pierre Doignon is one of four of Lake Tahoe’s premier chefs participating in the “Distinctive Wine Dinners” series.

on to Lahontan Golf Club. His Northern Californian cuisine pulls from all cultures and is fresh, seasonal, local, and simple. He will pair each course with fine Napa Valley wines from Whitehall Lane. Dubbed the “Rock Star Chef of Tahoe” for the celebrity status Moody’s enjoys, Mark is one of the most popular chefs at the lake.

Sunday, September 12: The newest star on Tahoe’s culinary horizon, *Dale Ray* will showcase the stunning New American cuisine that places Wild Goose among the top ten restaurants in Northern California. Fresh, regional, uncomplicated, and beautifully presented, Dale’s creative menus reflect the many cultures that make up these United States. Classically trained in French technique, Dale apprenticed with some of the country’s finest chefs: Jean Louis Palladin, Jacques Pepin, Michael Richards, and Patrick O’Connell in the kitchens of Citronelle in Washington D.C., Citrus in Los Angeles, and the Inn at Little Washington in Virginia. He will select fine wines to be announced later