



Host your own *Le Réve & Lobster Night*

Our **Le Réve & Lobster** wine club event is the perennial highlight of summer at Domaine Carneros! We asked our Events Manager, Liane, to share some tips for hosting a lavish lobster boil at home with our favorite summertime wines.



Set the stage

Thoughtfully portion out the bounty of the lobster boil—lobster, potato, corn and sausage—in galvanized steel trays at every place setting instead of the traditional communal presentation in the center of the table. Supply your guests with a sturdy bib to protect their clothing and, after the feast, a warm damp finger towel to clean their hands.

In addition to a standard lineup of cutlery, set each place with a sturdy steel lobster cracker and pick to ensure they can mine every last succulent morsel from the shell.

Don't overlook the condiments! High-quality melted butter is a must, and at our **Le Réve & Lobster** event we also offer Louisiana hot sauce and Old Bay seasoning to suit every palate.

Cue the feast

Elegant passed hors d'oeuvres instantly elevate your evening. Our smoked salmon rolls and shrimp spring rolls are a crowd favorite, year after year. Our dry **Ultra Brut** is the perfect aperitif—crisp and impeccably balanced—to match with your seafood starters.

Orchestrate a dramatic transition to the main event. Welcome your guests to the dining table with pre-poured flutes of **Le Réve** on a beautifully dressed service table or tray. Guests can then sit down, raise glasses for a toast, and immediately commence the feasting. The delicate yet full mouthfeel of our **Le Réve** is the perfect foil for rich lobster meat drenched in melted butter.



Create a grande finale

Our founding winemaker, Eileen Crane likes to quip that she hails from “the great winemaking state of New Jersey.” Perhaps that’s where she acquired her love of Blueberry Pie, a requisite dessert to end your decadent Le Réve & Lobster evening. Our **Verméil Demi-Sec** lends just enough sweetness to seamlessly meld with rich, tart blueberry pie. Find the recipe on our blog.