



## CABERNET GRILL

### *Fredericksburg Honey Lavender Peach Crisp*

While Fredericksburg is well known for its peaches, it is becoming increasingly known for its lavender farms as well. Both peaches and lavender come into season at the same time and this recipe makes use of both of them in a delicious fashion.

### *Romantic & Rustic Cabins*

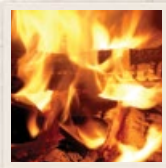
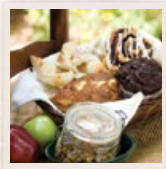
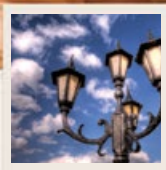
### *Texas Wine & Hill Country Cuisine*

### *Spacious Group Lodging*

### *Mmmmmmm.....*



Romantic wood-burning fireplaces  
Rustic log-framed beds  
Covered porches with double rockers  
Homemade granola  
In-room, fresh baked breakfast goodies  
Dish Network, HBO and Wi-Fi  
Large Jacuzzi tubs  
Lush gardens & koi pond



Largest Texas Wine list & full bar  
Indoor seating with fireplace  
Outside seating by waterfall  
The freshest seafood  
Certified Angus Beef Steaks  
Wild game & ranch fare  
Mouthwatering desserts  
Casual & comfortable atmosphere  
Unique award winning cuisine



[WWW.CABERNETGRILL.COM](http://WWW.CABERNETGRILL.COM)  
830 990 5734

[WWW.COTTONGINVILLAGE.COM](http://WWW.COTTONGINVILLAGE.COM)  
830 990 5734

Sleeps 6-12 adults  
Two wood-burning fireplaces  
Plasma TV  
Dish Network, HBO, Wi-Fi  
Large, fully equipped kitchen  
Foosball, horseshoe pit & tree swing  
Wrap around porch  
Perfect for girls getaways & reunions



[WWW.ABIGHOUSE.COM](http://WWW.ABIGHOUSE.COM)  
830 990 5734

6 cups of Fredericksburg Peaches, peeled and sliced  
1 tablespoon lemon juice  
1/4 cup honey  
1 cup all purpose flour  
1 cup rolled oats  
1/3 cup firmly packed brown sugar  
2 tablespoons lavender sugar (optional)  
1/2 teaspoon cinnamon  
1/2 cup soft butter  
6 scoops vanilla bean ice cream

1. Place peaches in a 9 inch square pan
2. Sprinkle with lemon juice and then drizzle with honey
3. In medium bowl, mix together remaining ingredients using a pastry blender or fork.
4. Sprinkle mixture evenly over peaches.
5. Bake in preheated 350 degree oven for 35-40 minutes or until top is golden brown.
6. Serve warm topped with ice cream.

Serves 6

ROMANTIC LODGING

TEXAS WINE & CUISINE

Reservations:  
830 990 5734

www.cottonginville.com  
www.cabernetgrill.com  
www.1bighouse.com



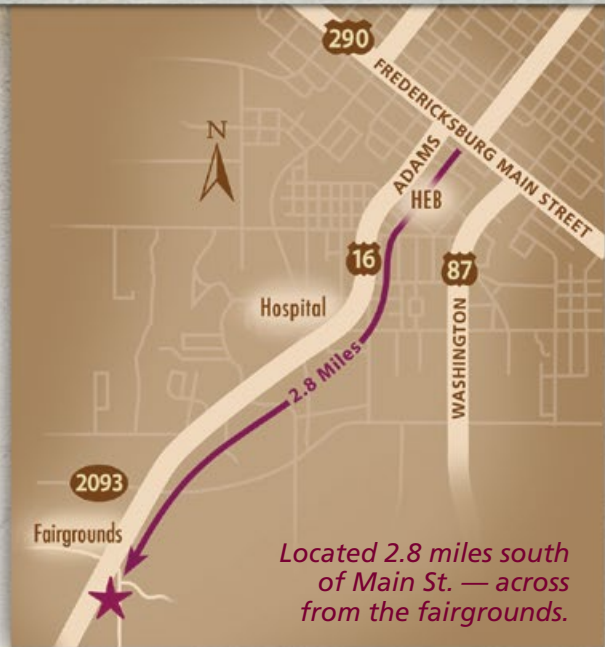
HOW FAR WILL OUR LODGING GUESTS GO  
TO FIND AN EXTENSIVE TEXAS WINE LIST  
PAIRED PERFECTLY WITH UNIQUE HILL COUNTRY CUISINE?

*About 50 feet, give or take.*



FREDERICKSBURG, TEXAS

FREDERICKSBURG, TEXAS



HIGHWAY 16 SOUTH  
FREDERICKSBURG, TEXAS 78624  
830.990.5734

*Romantic rustic lodging.  
Barrels of Texas wine.  
Ridiculously good food to match.*

Whether visiting for casually elegant cuisine like Oak Smoked Tenderloin paired with a robust Texas cabernet, or spending the night in one of our romantic cabins, the moment our guests step through the limestone entrance, they are transported into another world. Our rustic retreats and award-winning restaurant hug a circular courtyard immersed in lush green plants, trickling

waterfalls and colorful koi pond. Lodging guests can unwind on their cabin's covered porch, curl up by their own private wood-burning fireplace or walk a few steps to the Cabernet Grill to enjoy a bottle of Texas wine paired perfectly with Hill Country Cuisine—all within the ivy-covered walls of the Cotton Gin Village. And while reservations are always accepted, 5-star attire is totally optional.

**RATED AMONG THE TOP 10 IN THE NATION BY TRIP ADVISOR**