

LA CREMA[®]



Wine Dinner

Thursday, March 26th - 6:30 p.m.

*[reservations available only by calling 916-789-2002]**

First Course

Flambéed Prawns

*prawns flambéed with pastis, spring garlic, tomato and
Kalamata olives with julienned vegetables*

La Crema Pinot Gris - 2018

Second Course

Estouffade Provençal

*local asparagus, fava beans, sweet peas, pearl onions, baby artichokes
and pancetta, finished with basil pistou*

La Crema Pinot Noir - Russian River - 2016

Third Course

Citrus Poached California Halibut

house-made gnocchi and beurre noisette

La Crema Chardonnay - Russian River - 2017

Fourth Course

Smoked Duck Breast

with coastal ramps, mushrooms and pomegranate demi-glace

La Crema Pinot Noir - Willamette Valley - 2018

Fifth Course

Strawberries Rosé

*early harvest strawberries steeped in La Crema rosé
with almond tuiles and vanilla bean cream*

La Crema Rosé - 2018

\$85 per person

plus tax and 20% gratuity

MUST BE 21 OR OLDER TO ATTEND

Wine vintages subject to change due to availability

*03-10-20