

LA CREMA[®]



Wine Dinner

Thursday, March 24th

and Thursday March 31st - 6:30 p.m.

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

First Course

Pastis Marinated White Shrimp

*flambéed with roasted garlic beurre blanc
and julienned vegetables*

La Crema Pinot Gris - Monterey - 2019

Second Course

Estouffade Provençal

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

La Crema Pinot Noir - Sonoma Coast - 2017

Third Course

Crème Fraiche Poached California Halibut

house-made gnocchi and beurre noisette

La Crema Chardonnay - Russian River - 2018

Fourth Course

Slow Roasted Chateaubriand

*marinated in woody herbs with rainbow chard,
béchamel gratin, pickled tart cherries*

La Crema Pinot Noir - Willamette Valley - 2019

Fifth Course

Mixed Berries Macerated in Rosé

*honey and mint, pine nut shortbread crust
and vanilla bean cream*

La Crema Rosé - Monterey - 2018

\$95 per person

plus tax and 20% gratuity

MUST BE 21 OR OLDER TO ATTEND
Wine vintages subject to change due to availability

*02-27-2022