

LA CREMA[®]



Wine Dinner

Thursday, March 23rd - 6:30 p.m.

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

First Course

Pastis Marinated White Shrimp

*flambéed with pastis, champagne beurre blanc
and julienned vegetables*

La Crema Sauvignon Blanc - Sonoma County - 2021

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

Pan Seared Wild Caught Swordfish

*marinated in herbs and lemon, house-made gnocchi
and beurre noisette*

La Crema Chardonnay - Russian River - 2019

Fourth Course

Slow Roasted Venison Lollipop

*rainbow chard, béchamel gratin, pickled tart cherries,
duck fat shoestring potatoes*

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 - 2020

\$95 per person

plus tax and 20% automatic service charge

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

*03/07/2023