

# LA CREMA<sup>®</sup>



## **Wine Dinner**

**Thursday, March 28th- 6:30 p.m.**

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

### **First Course**

#### **Fried Crab Cakes**

*mango chutney, pickled onions and beurre blanc*

**La Crema Sauvignon Blanc - Sonoma County**

### **Second Course**

#### **Grilled Rock Shrimp**

*crisp apple and spring onion risotto, chimichurri  
and fried kale chips*

**La Crema Chardonnay - Russian River**

### **Third Course**

#### **Smoked Duck Breast**

*with cranberry rosemary polenta, flambeed wild mushrooms  
and julienned vegetables with a spiced rum and honey gastrique*

**La Crema Pinot Noir - Willamette Valley**

### **Fourth Course**

#### **Espresso Crusted Rack of Lamb**

*boysenberry bourbon beurre rouge, roasted rainbow carrots,  
toasted pine nuts and pearl onion couscous*

**La Crema Pinot Noir - Sonoma Coast**

### **Fifth Course**

#### **Orange & Vanilla Bean Cream Mille-Feuille**

*with raspberry dark and yuzu white chocolates, estate mint*

**La Crema Rosé - Monterey**

**\$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

\*03/13/2024