

LA CREMA®



Wine Dinner

Thursday, March 25th - 6:30 p.m.

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

First Course

Pastis Grilled Prawns

*whole, butterflied prawns with spring 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 - Russian River - 2018

Third Course

Crème Fraiche Poached California Halibut

house-made gnocchi and beurre noisette

La Crema Chardonnay - Russian River - 2018

Fourth Course

Smoked Duck Breast

rainbow chard, béchamel gratin, pickled tart cherries

La Crema Pinot Noir - Willamette Valley - 2019

Fifth Course

Strawberry Tart

*with early harvest strawberry curd, pine nut shortbread crust
and vanilla bean cream*

La Crema Rosé - Monterey - 2018

\$85 per person

plus tax and 20% gratuity

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

*02-25-2021