

ENOTRIA

restaurant & wine bar

Rombauer Wine Dinner

Friday, July 16th, 2010

Cocktail Hour 6:00pm ~ Seating at 7:00pm sharp

First Course

Grilled Summer Corn & Crab Ravioli

Lemon thyme, 'home grown' baby heirlooms, basil cream, crispy leeks

Rombauer Chardonnay

Carneros 2008

Second Course

Roasted Pheasant Medallion

Juniper berries, blueberry chéve polenta, smoked red endive, roasted garlic and au jus reduction

Rombauer Merlot

Carneros 2006

Third Course

Seared Kobe Beef Rib Eye

Potato hash, chef's baby summer squash, chanterelle mushrooms, smoked porter demi

Rombauer Cabernet Sauvignon

Napa Valley 2006

Fourth Course

Chocolate Pot de Crème

Black plum and star anise compote, orange zest

Rombauer Zinfandel

Sierra Foothills / Napa Valley 2008

Enotria Restaurant & Wine Bar

1431 Del Paso Blvd.
Sacramento, CA 95815

Limited seating – RSVP 916.922.6792
retailwine@enotria.com

\$70 per person

Tax & gratuity not included
No Substitutions Please

Executive Chef: Anthony Brenes
Wine Director: Chad Seaburg