

ENOTRIA

Restaurant & Wine Bar

Local Wineries Dinner

Wednesday Evening, January 28, 2009

5:30 cocktail reception with complimentary hors d'oeuvres

6:30pm seating

Serrano Ham & Cheese Sandwich

Crisp Serrano ham disks over warm Queso de Estate

Rail Bridge Cellars Sauvignon Blanc, Sacramento 2007

Additional glass...\$7

Duck Confit Salad

Organic baby arugula, , pine nuts, fresh herbs, blueberry vinaigrette

Yorba Barbera, Amador 2006

Additional glass...\$10.50

Rosemary Grilled Skirt Steak

Stewed lentils and tomatoes with red wine-port sauce

Stevenot Tempranillo, Murphys 2005

Additional glass...\$8

Chocolate Covered Cappuccino Crunch

Pound cake, malted crunch balls

Holly's Hill Midnight Port, El Dorado 2004

Additional glass...\$8.50

No Substitutions Please

\$55 Per Person

Tax & Gratuity Not Included

Chef: Anthony Brenes

Chef de Cuisine: Christian Sieck

Wine Director: Chad Seaburg

RSVP to: 916-922-6792 or retailwine@enotria.com

Credit Card Reservation Required

Ask for details