

# PRESS RELEASE

FOR IMMEDIATE RELEASE:

## MEDIA CONTACTS:

Jana Sanders Perry • [jana@merlotmarketing.com](mailto:jana@merlotmarketing.com)

Merlot Marketing, Inc. • 916.285.9835

Melinda Cassity • [melinda@harvego.com](mailto:melinda@harvego.com)

Harvego Companies • 916.852.2770



## THE FIREHOUSE AND PAHLMMEYER JOIN FOR EXCLUSIVE WINEMAKER DINNER *Seating is Limited for this Special Menu and Wine Tasting on July 30*

SACRAMENTO, Calif., July 12, 2010— [The Firehouse](#), the most award-winning restaurant in Sacramento, has partnered with renown [Pahlmeyer](#) for an exclusive Winemaker Dinner set for July 30 at 6:30 p.m. Pahlmeyer winemaker, Erin Green, will host the event and take guests through a special seven-course meal expertly paired with celebrated Pahlmeyer wines.

Pahlmeyer wines are produced from exceptional mountain vineyards and rank among the finest Bordeaux-style reds, merlots, pinot noirs and chardonnays produced in the Napa Valley and Sonoma Coast. After becoming fascinated with the science of winemaking and winegrowing as an undergraduate student at the University of California, Davis, Green pursued a degree in Fermentation Science with an emphasis on Enology. She became the winemaker and director of winegrowing for Pahlmeyer in 2000.

The menu for this event includes (subject to change):

### **First Course - Hors d'oeuvres**

Heirloom squash-ricotta croquette with crème fraîche, spiced avocado mousse with shrimp escabeche, summer truffle-beet tartare on brioche with quail egg. Paired with 2007 Jayson Chardonnay, Napa Valley.

### **Second Course - Haricot Vert Salad**

Heirloom cherry tomato confit and quick-pickled green beans, lemon verbena-yogurt dressing and mustard seed lavash. Paired with 2006 Pahlmeyer Chardonnay, Napa Valley.

### **Third Course - Chargrilled Quail**

Toasted coriander-yogurt marinade, sweet & sour plum compote. Paired with 2007 Pahlmeyer Pinot Noir, Sonoma Coast.

### **Entremets**

White peach-champagne sorbet

### **Fourth Course - Pacific Swordfish**

Grilled with a smoked paprika aioli and herb gremolata, roasted heirloom tomato fondue, Genoese salami and red wine-braised mussels. Paired with 2005 Pahlmeyer Merlot, Napa Valley.

### **Fifth Course - Peppered Fillet**

Chargrilled with tarragon-balsamic lacquier, brûléed figs and chèvre emulsion, roasted fingerling potatoes with wilted arugula. Paired with 2004 Pahlmeyer Proprietary Red, Napa Valley.

(MORE)

# PRESS RELEASE

PAGE 2 of 2



## **Sixth Course - Peach Trio**

Peach fool with brûléed strawberries; matcha macaroon, pâte de fruit and mascarpone filling; peach tarte tatin. Paired with 2005 Château Doisy-Vedrines, Sauternes.

## **Seventh Course - Artisanal Cheeses**

Served in The Firehouse's authentic underground Wine Cellar

This exclusive Winemaker Dinner is \$175 per person and seating is limited to just 24 guests. Reservations and guarantee are required. Guests must contact The Firehouse Sommeliers, Mario Ortiz and Paul Marsh, at (916) 442-4772 to secure their seats.

## **ABOUT THE FIREHOUSE:**

Celebrating its 50<sup>th</sup> anniversary and named in Zagat "America's Top Restaurants 2009," The Firehouse is the most award-winning restaurant in the Sacramento region. Known for the most extensive wine collection in the Central Valley, The Firehouse specializes in delicious cuisine and premium wines, and offers a setting that features storied architecture and design. Housed in a historical landmark building in Old Sacramento, the restaurant features weekday lunch services and dinner served daily. Dining options are as versatile as a breathtaking courtyard or one of many exquisite dining rooms throughout the restaurant—each a perfect space for any meal, regardless of the occasion. The Firehouse is also home to special events throughout the year including weddings, formal and casual parties and regular wine tastings in Sacramento's only authentic underground wine cellar. For more information about The Firehouse, visit [www.FirehouseOldSac.com](http://www.FirehouseOldSac.com) or call (916) 442-4772 for reservations.

# # #

## **RELATED LINKS:**

[The Firehouse website](#)

[Pahlmeyer website](#)

[The Firehouse blog: No. 3 Wine & Dine Dispatch](#)

[The Firehouse on Twitter](#)

[The Firehouse on Facebook](#)

## **CLICK IMAGES TO DOWNLOAD:**

Photo credit: The Firehouse



*The Firehouse 50th Anniversary logo*