

PRESS RELEASE

FOR IMMEDIATE RELEASE:

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THE FIREHOUSE ANNOUNCES EXCLUSIVE WINEMAKER DINNER WITH JARVIS WINERY *Special Menu and Wine Pairings Set for Exclusive Event on September 24*

SACRAMENTO, Calif., Aug. XX, 2010—[The Firehouse](#), the most award-winning restaurant in Sacramento, has partnered with JARVIS Winery for an exclusive Winemaker Dinner on September 24 at 7:00 p.m. JARVIS winemaker, Ted Henry, will host the event and take guests through a special seven-course meal, created by The Firehouse executive chef Deneb Williams, that is expertly paired with JARVIS wines.

This exclusive Winemaker Dinner is \$175 per person and seating is limited to 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 attendance.

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

First Course - Hors d'oeuvres

Wild mushroom-fennel-chèvre mini tartlet, herb-encrusted sweetbread croquette with preserved lemon confit, foie gras crostini with dried figs. *Paired with N.V. Piper-Heidsieck Brut Cuvée, Reims.*

Second Course - Sous-Vide Lobster Salad

Slow poached with a caramelized pineapple vinaigrette, fried hearts of palm and mesclun greens. *Paired with 2007 Jarvis Finch Hollow Vineyard Chardonnay, Napa Valley.*

Third Course - Aigre-Doux Cabbage Roll

Cinnamon-ginger pan-roasted duck breast rolled with brown rice with roasted sweet potatoes, vanilla-scented sweet & sour persimmons. *Paired with 2006 Jarvis Merlot, Napa Valley.*

Entremets

Blackberry-lime sorbet

Fourth Course - Lamb with Huckleberries

Marinated in yogurt and peppercorns then chargrilled, caramelized fennel-herb salad and huckleberry confiture. *Paired with 2008 Jarvis Tempranillo, Napa Valley.*

Fifth Course - Bacon-Scented Eye of Beef Rib

Center-cut rib eye steak wrapped in smoked bacon and pan roasted, Peruvian potato purée and herb-roasted root vegetables. *Paired with 2003 Jarvis Cabernet Sauvignon, Napa Valley.*

Sixth Course - Autumn Apple Duet

Spiced-apple crumb cake with anglaise and caramel sauces, Apple croustade with cinnamon ice cream. *Paired with 2005 The Ojai Vineyard Late Harvest Viognier Roll Ranch, California.*

(MORE)

PRESS RELEASE

PAGE 2 of 2



Seventh Course - Artisanal Cheeses

Served in The Firehouse's authentic underground Wine Cellar. *Paired with 2007 Jarvis Will Jarvis' Science Project Cabernet Franc, Napa Valley.*

ABOUT JARVIS:

JARVIS Winery, located in Napa, Calif., produces a number of varietals from its estate vineyards. Releases include celebrated merlots, cabernet sauvignons and chardonnays. A graduate of University of California, Davis, Ted Henry holds a Bachelor of Science in Fermentation Sciences. He has been with JARVIS Winery since 2008, and today thrives on a hands-on approach to winemaking.

ABOUT THE FIREHOUSE:

Celebrating its 50th 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 or call (916) 442-4772 for reservations.

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The Firehouse 50th Anniversary logo