

PRESS RELEASE

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FIREHOUSE ANNOUNCES EXCLUSIVE WINEMAKER DINNER WITH JORDAN WINERY *Seven Courses Paired with the Perfect Wines for the January 28 Event*

SACRAMENTO, Calif., Jan. 4 2011—[The Firehouse](#), the most award-winning restaurant in Sacramento, has partnered with Jordan Winery for an exclusive Winemaker Dinner on January 28 at 7 p.m. Jordan Winemaker Rob Davis will host the event and take guests through a special seven-course gourmet meal, created by Firehouse Executive Chef Deneb Williams, and expertly paired with Jordan wines.

Davis, a graduate of the University of California, Davis, holds the rare distinction of serving as winemaker at a single winery for more than 35 years. A legend in his own right, Davis had the pleasure of crafting the inaugural vintage of Jordan Cabernet Sauvignon with Celebrity Winemaker André Tchelistcheff.

This exclusive Winemaker Dinner is \$135 per person and seating is limited to 24 guests. Reservations and guarantee are required. Guests must contact General Manager and Sommelier Mario Ortiz or Assistant Wine Buyer and Sommelier Paul Marsh at (916) 442-4772 to secure their attendance.

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

First Course - Hors D'oeuvres

Oysters with chili-hibiscus gelée.
Smoked bacon-wild mushroom tart.
Beet and horseradish-cured salmon on potato gaufrette.
Paired with N.V. J Brut Cuvée 20, Sonoma County.

Second Course – Duet of Savory Apples

Roasted apple-parsnip soup with Gruyère-apple-prosciutto grilled cheese.
Paired with 2007 Jordan Chardonnay, Russian River Valley.

Third Course – Sea Scallop and Foie Gras

Winter spice-Grand Marnier glazed, candied-orange and leek bread pudding and fennel essence.
Paired with 2001 Jordan Cabernet Sauvignon, Sonoma County.

Entremets

Cranberry-Chardonnay Sorbet.

Fourth Course – Cedar-Roasted Poussin

Blackberry char siu and warm radicchio-apple salad.

Paired with 2006 Jordan Cabernet Sauvignon, Alexander Valley.

Fifth Course – Kobe Bavette

Chargrilled with a sea salt-coffee rub, dark chocolate-Aztec chili paint.

Paired with 1999 Jordan Cabernet Sauvignon, Sonoma County.

Sixth Course – Winter Pear Tartlet

Delicate pâte brisée and sweet almond cream, brandied cherries, caramel sauce and cinnamon gelato.

Paired with 1982 Jordan Rivière Russe, Alexander Valley.

Seventh Course – Artisanal Cheeses

Served in the Wine Cellar.

Paired with Jordan wines.

ABOUT JORDAN:

Jordan Winery, located in Healdsburg, was founded in 1972 with the vision of producing world-class Cabernet Sauvignon and Chardonnay from Sonoma County. Over the years, the Jordan team has worked to craft wines that reflect the depth and beauty of the estate. For more information about the Jordan Winery, please visit their website at <http://www.jordanwinery.com>.

ABOUT THE FIREHOUSE:

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 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, each a perfect space for any meal, regardless of the occasion. The Firehouse is also home to special events throughout the year including weddings 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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