

PRESS RELEASE

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FIREHOUSE ANNOUNCES EXCLUSIVE ALPHA OMEGA WINEMAKER DINNER *Event to Feature Seven-Course Menu, Expertly Paired with Alpha Omega Wines*

SACRAMENTO, Calif., August 24, 2011 – The venerable Firehouse Restaurant, home to the Central Valley’s most extensive wine collection and known for its world-class cuisine and service, has partnered with the Alpha Omega Winery for an exclusive Winemaker Dinner on September 30 at 7 p.m.

Led by Alpha Omega Winemaker and General Manager Jean Hoefliger, the dinner will feature a delicious seven-course menu, specially created by Executive Chef Deneb Williams, and expertly paired with Alpha Omega wines.

~First Course~

Hors D’oeuvres

Fennel-Gruyère tartlets
Duck confit-wild mushroom “tostadas”
Cauliflower-almond vichyssoise
N.V. Cantine Maschio Prosecco Brut, Veneto

~SECOND COURSE~

Smoked Salmon Soufflé

house-smoked salmon baked in a Dijon-herb soufflé
lemon chèvre purée and tarragon coulis
2009 Alpha Omega Sauvignon Blanc, Napa Valley

~Third Course~

Pomegranate-Apple Waldorf

slow-roasted Granny Smith apples, pomegranate and candied pecans
prosciutto di Parma with chicory and honey yogurt vinaigrette
2007 Alpha Omega Chardonnay, Napa Valley

~Entremets~

Cranberry-Chardonnay Sorbet

~Fourth Course~

Spiced Pork Cheeks

braised with merlot and savory herbs, finished with brown sugar-spice rub
sweet potato-artisan ricotta gratinée and gingerbread demi-glacé
2007 Alpha Omega Merlot, Napa Valley

~Fifth Course~

Huckleberry Lamb Pops

quick-seared lamb chops with coriander and pink peppercorns
tarragon-huckleberry confiture and vegetable bouquetière
2008 Alpha Omega Cabernet Sauvignon, Napa Valley

~Sixth Course~

Duet of Apples

vanilla bean crème brûlée with hand-painted “apple pie” truffle
~and~
layers of puff pastry with dulce de leche mousse and spiced apples
2009 Alpha Omega Late Harvest, Napa Valley

~Seventh Course~

Artisanal Cheeses

served in the wine cellar

(menu is subject to change)

This exclusive Winemaker Dinner is \$145 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 Certified Sommelier Paul Marsh at 916.442.4772 to secure their attendance.

ABOUT THE WINEMAKER ~ Jean Hoefliger

Born and raised in Switzerland, Hoefliger served as the assistant winemaker for Chateau Lynch-Bages, the production selection manager for DyH Importer and a winemaker for Newton Vineyard before joining the Alpha Omega team in 2006. Having received a winemaking and viticulture degree from the Swiss Federal School of Changins, Hoefliger’s scientific training – together with his passion, knowledge and innate ability- puts him in a unique position to take the best grapes from the Napa Valley and transform them into wines worthy of world class standing.

ABOUT THE FIREHOUSE

Named in Zagat’s Top Restaurants, 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. Valet parking is available. For more information about The Firehouse, visit www.FirehouseOldSac.com or call 916.442.4772.

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