

PRESS RELEASE

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FIREHOUSE PARTNERS WITH ANTINORI WINERY FOR FIRST WINE DINNER OF 2012 *Event to Feature Seven-Course Menu, Expertly Paired with Antinori Wines*

SACRAMENTO, Calif., January 3, 2012 – Starting the year off right, Sacramento's most-award winning restaurant has partnered with the Antinori Winery in Florence, Italy for its first Wine Dinner of 2012 on Friday, January 27 at 7 p.m.

Founded more than 600 years ago in 1385, the Antinori domain stretches from the legendary vineyards of Tuscany and Umbria to the foothills of California's Napa Valley. One of Italy's largest and most distinguished wine companies, the Antinori family contributes its success to "a combination of long traditions, a love of authenticity and a dynamic, innovative spirit."

The event will feature a delicious seven-course menu, specially created by Executive Chef Deneb Williams, and expertly paired with Antinori wines by The Firehouse sommelier staff.

~First Course~

Hors D'oeuvres

Wild mushroom bruschetta
Beef tartare with quail egg
Fig-prosciutto-mascarpone crostini
Montenisa Brut, Franciacorta D.O.C.G.

~Second Course~

Sea Scallop

pan seared with limoncello glaze and tapioca caviar
roasted shallot soubise and watercress salad
2009 Tenuta Guado al Tasso Vermentino, Bolgheri

~Third Course~

Warm Quail Salad

braised radicchio, toasted pistachios, dried figs and pancetta
arugula and aged balsamic vinaigrette
2006 Antica Cabernet Sauvignon, Napa Valley

~Entremets~

Blackberry-Cabernet Sorbet

~Fourth Course~

Tartufata Duck

smoked duck breast with manchego-foie gras risotto

salt-cured egg yolk and truffled mushroom jus
2005 Antinori Tignanello, Tuscany IGT

~Fifth Course~

Bistecca

aged Piedmontese rib-eye marinated in lemon and olive oil
purée of celery root, grilled escarole salad and purple potato gnocchi
2001 Antinori Pian delle Vigne, Brunello di Montalcino D.O.C.G.

~Sixth Course~

Chocolate Bar

chocolate ganache, hazelnut praline crunch
Frangelico mousse and blackberry-anise jam
2003 La Braccasca Estate (Antinori) Bramasole Syrah, Cortona D.O.C.

~Seventh Course~

Artisanal Cheeses

served in the wine cellar
2004 Muffato della Sala, Antinori, Umbria

(menu is subject to change)

This exclusive Wine Dinner is \$145 per person and seating is limited. 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 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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