

PRESS RELEASE

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MEDIA CONTACTS:

Christi Stevens • christi@harvego.com
Harvego Companies • 916.852.2770

EXCLUSIVE CHÂTEAU BOSWELL WINEMAKER DINNER ON JULY 29 *Firehouse Restaurant Offers Guests Special Seven-Course Menu, Expertly Paired Wines*

SACRAMENTO, Calif., June 30, 2011 – Known for its award-winning wine cellar, exquisite food and world-class service, The Firehouse, Sacramento's premier fine dining restaurant, has partnered with Château Boswell Winery for an exclusive Winemaker Dinner July 29 at 7 p.m.

Josh Peebles, owner and winemaker for the Château Boswell Winery and Jacquelynn Wines, will lead guests through a delicious seven-course menu, specially created by Firehouse Executive Chef Deneb Williams and expertly paired with Château Boswell and Jacquelynn Wines.

This exclusive Winemaker Dinner is \$145 per person and seating is limited to 24 guests. Only 10 seats remain. 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:

~First Course~

Hors D'oeuvres

Summer squash croquette with American caviar
Heirloom tomato gazpacho with sea salt
Octopus carpaccio with feta and olive tapenade
2009 Jacquelynn Cuvée Blanc, Napa Valley

~Second Course~

Salad of Slow-Roasted Peaches

smoked country ham hocks, Gorgonzola and local peaches
spiced almonds, baby frisée with a white balsamic drizzle
2009 Château Boswell Dutton Ranch Chardonnay
Morelli Vineyard, Russian River Valley

~Third Course~

Plateau Mouseline

Maine lobster and Dungeness crab baked in a scallop mouseline
pickled radish, local heirloom cherry tomatoes and micro herb salad
2009 Château Boswell Dutton Ranch Chardonnay
Sebastopol Vineyard, Russian River Valley

~Entremets~

Blackberry-Lime Sorbet

~Fourth Course~

Pepper-Plum Duck

pan roasted with a peppercorn-sea salt rub
warm garlic-red wine-yogurt vinaigrette
poached shallots and Santa Rosa plum chutney
2008 Château Boswell Cabernet Sauvignon, Napa Valley

~Fifth Course~

Boneless Short Ribs

slowly braised with sweet onions, red wine and herbs
parsnip purée, roasted fingerlings and balsamic gastrique
braised radicchio-black mission fig salad
2009 Jacquelynn Beckstoffer To Kalon Vineyard Cabernet Sauvignon, Oakville

~Sixth Course~

Stone Fruit Duet

Warm peach crumb cake
Delicate nectarine tartlet
with vanilla gelato
2009 Jacquelynn Late Harvest Semillon, Alexander Valley

~Seventh Course~

Artisanal Cheeses

served in the wine cellar

(menu subject to change)

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. Valet parking is available for Firehouse patrons. For more information about The Firehouse, visit www.FirehouseOldSac.com or call 916.442.4772.

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