

# PRESS RELEASE

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## **EXCLUSIVE KRUPP BROTHERS WINEMAKER DINNER ON MARCH 25** *The Firehouse Offers Guests Seven Courses with Perfectly Paired Wines*

**SACRAMENTO, CA, February 11, 2011** - Known for its award-winning wine cellar, delicious food and world-class service, Sacramento's "Best of the Best" has partnered with one of the Napa Valley's most well-known wineries – Krupp Brothers – for its March 25 Winemaker Dinner.

Hosted by Krupp Brothers Winemaker Tres Goetting, guests will be led through an enchanting seven-course [menu](#), created by Firehouse Executive Chef Deneb Williams, and expertly paired with Krupp Brothers wines. A native of the Napa Valley, Goetting spent six years as associate winemaker for Ladera Vineyards before joining the Krupp Brother's team in 2010.

This exclusive Winemaker Dinner begins at 7 p.m. on March 25. Cost is \$145 per person, and seating is limited to 24 guests. Reservations and guarantee are required. Interested parties should 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**

Chilled English pea soup with crème fraîche and caviar  
Crab salad and avocado mousse on a tortilla crisp  
Steak tartare on brioche with roasted spring onion purée  
*2006 Black Bart Marsanne Stagecoach Vineyard, Napa Valley*

### **Second Course**

#### **Crab-Stuffed Zucchini**

herbed panko-encrusted crispy fried squash  
local honey-mascarpone emulsion  
*Paired with 2007 Black Bart's Bride Stagecoach Vineyard, Napa Valley*

### **Third Course**

#### **Chargrilled Pacific Corvina**

fennel-coriander spice and Seville orange glaze  
Spanish olive tapenade, crispy chorizo and citrus-cream reduction  
*Paired with 2007 Krupp Brothers The Doctor Stagecoach Vineyard, Napa Valley*

### **Entremets**

Strawberry-Balsamic Sorbet

### **Fourth Course**

#### **Blueberry Crunch Belly**

slow-braised Berkshire pork belly with wild blueberry-merlot glaze  
toasted almond-crushed chili gremolata

*Paired with 2006 Krupp Brothers Merlot Stagecoach Vineyard, Napa Valley*

### **Fifth Course**

#### **Primavera Rib-Eye**

baby artichoke-spring herb salsa verde  
roasted fingerling potatoes and sauce au poivre

*Paired with 2006 Veraison Cabernet Sauvignon Stagecoach Vineyard, Napa Valley*

### **Sixth Course**

#### **Strawberry-Mascarpone Tart**

diplomat cream with cashew-graham cracker crust  
port gastrique and strawberry coulis

*Paired with 2007 Black Bart's Syrah Port Stagecoach Vineyard, Napa Valley*

### **Seventh Course – Artisanal Cheeses**

Served in the Wine Cellar

*(menu subject to change)*

### **ABOUT KRUPP BROTHERS:**

Located in Napa Valley, Krupp Brothers was founded in 1991 by brothers Dr. Jan and Bart Krupp. The estate-winery offers hand-crafted, ultra-premium wines from picturesque mountain valleys, and is comprised of three vineyards – Krupp, Krupp Brothers and Stagecoach. For more information, visit [www.kruppbrothers.com](http://www.kruppbrothers.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, visit [www.FirehouseOldSac.com](http://www.FirehouseOldSac.com) or call (916) 442-4772 for reservations.

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