

PRESS RELEASE

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FIREHOUSE INVITES GUESTS TO EXCLUSIVE KOBALT WINEMAKER DINNER *Event Will Include Seven Delicious Courses with Perfectly Paired Kobalt Wines*

SACRAMENTO, Calif., April 28, 2011 – Sacramento’s most award-winning restaurant has partnered with Kobalt Winery for an exclusive Winemaker Dinner at 7 p.m. on Friday, May 20. Led by Kobalt Owner and Winemaker Kevin Carriker, the dinner will consist of an exquisite seven-course gourmet meal, specially created by Firehouse Executive Chef Deneb Williams, with six of the seven courses expertly paired with Kobalt wines. The evening will also act as a milestone for Carriker, as it marks the first time the Kobalt Sauvignon Blanc will be poured anywhere.

Carriker, who began his career working at one of the oldest wine shops in San Francisco, contributes his success as a winery owner and winemaker to “an untraditional education and desire to produce fine wine.” Having worked a crush in Bordeaux, France, Carriker returned to the United States where he worked another crush at Grgich Hills Cellars from 1990 to 1991. It was in 1998, after dabbling in winemaking with a few friends, that Carriker set out to make wine on his own, focusing solely on Cabernet Sauvignon. With a couple more years of experience – and help from friend and Consultant Winemaker Mark Herold – Carriker was able to open Kobalt Wines in 2001.

This exclusive Winemaker Dinner is \$165 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

Thai-braised short rib on chili-lime crisp
Avocado mousseline with achiote prawn
Brûlées figs with mascarpone and prosciutto
2007 Kila Cava Brut, Penedès, Spain

~Second Course~

Preserved Lemon-Herb Gnocchi

sautéed with asparagus and chèvre
crisp pancetta and arugula
2009 Kobalt Sauvignon Blanc, Napa Valley

~Third Course~

Scallop Carpaccio

salt cured with ruby beets and horseradish
sliced thin and served with a spicy fried calamari salad
2009 Kobalt Window Pane Cabernet Blend, North Coast

~Entremets~

White Peach-Champagne Sorbet

~Fourth Course~

Porcini Duck

pan-roasted duck breast with mushrooms, red wine and herbs
confit duxelles ravioli and peppered porcini crème
2008 Kobalt Cabernet Sauvignon, Napa Valley

~Fifth Course~

Bacon-Bing Cherry Tournedos

chargrilled filet mignon with licorice demi-glacé
Bing cherry and port-braised shallot chutney
roasted fingerling potatoes and salsify root purée
2007 Kobalt Special K Cabernet Sauvignon, Napa Valley

~Sixth Course~

Chocolate Mignardise

Dark chocolate mousse and toffee bread pudding
Stracciatella gelato and chocolate macaroon
Sea salt brownie
2006 Kobalt Cabernet Sauvignon Port, Coombsville

~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. For more information about The Firehouse, visit www.FirehouseOldSac.com or call 916.442.4772.

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