



Freemark Abbey Winemaker Dinner

February 29, 2012

First Course

Yellow Tail Carpaccio with Uni Flan and Kalamansi Gelee
Freemark Abbey, Sauvignon Blanc, Napa, 2009, California

Second Course

Stress Free Snapper with Sweet Potato Puree and Porcini Cream
Freemark Abbey, Chardonnay, Napa, 2010, California

Third Course

Natural Raised Beef Tri Tip with Kumquat Preserve
Freemark Abbey, Cabernet Sauvignon, Napa, 2008, California

Fourth Course

Forest Mushroom Crusted Venison with Winter Black Truffle and Potato
Puree
Freemark Abbey, Cabernet Sauvignon, Bosche, Napa, 2005, California

Fifth Course

Caramelized Apple with Marscapone Ice Cream and TCHO Chocolate
Pudding
Freemark Abbey, Edelwein, Riesling, Napa, 2009, California

\$ 75.00 per person

excludes beverages, tax and gratuity
20% gratuity will be added to parties 6 or more

6:00pm - Reception, Meet & Greet the Winemaker

6:30pm - Winemaker's Introduction

6:45pm - Dinner Begins

For reservations call 213-356-4100

Noé Restaurant and Bar at Omni Los Angeles Hotel, 251 South Olive Street, Los Angeles, CA 90012