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Chalk Hill Winemaker Dinner at Harvest Restaurant January 30

St. Charles, Ill. (January 6, 2006) – Chalk Hill Estate Vineyards will bring America's wine country to St. Charles on January 30th as Harvest Restaurant (4051 E. Main St., St. Charles, Ill., 630-524-5080) hosts a winemaker dinner at 6:30 p.m. The event, hosted by food and beverage director Joe Orichiella, features the cuisine of executive chef Josef Yurisich, and includes a reception and four course gourmet dinner paired with exceptional wines from the hills of Sonoma. Brian Mott from Chalk Hill will be on hand to discuss the wines, food pairings and special attributes of one of Sonoma's most prestigious wineries.

The reception will feature butler passed selections of handcrafted delicacies served with a 2002 Sauvignon Blanc. The delectable first course is **Cherry Wood Smoked Duck & Roasted Shitake Mushrooms**, garnished with **Black Bean Wild Rice Griddle Cake** and paired with **2002 Pinot Gris Vin Select** followed by **Pan Seared Spicy Scallops** salad with **Roasted Fingerling Potatoes** and **Micro Greens** served with a **Fennel Chardonnay Dressing** paired with a 2002 Chardonnay; The entrée is a **Duo Plate with a Mélange of Peppercorn Crusted Roast Venison Madeira Currant Reduction** and **Wild Mushroom & Boursin Stuffed Filet** wrapped with **Creole Mustard & Apple Bacon Cognac Demi Crème** garnished with **Shallot Confit & Baby Vegetables** paired with **2001 Merlot**. The dinner will be completed with **Seasonal Tangerine Crème Brulee** dessert paired with **2002 Kracher BA (Austria)**.

Founded as a vineyard company in 1973, Chalk Hill has produced some of the finest and most well received wines in America. Located in the heart of the cool Russian River Valley, the soils of the vineyard reflect the geological history of the area - from its origin as ocean floor, to the volcanic eruptions of Mt. St. Helena.

The event is \$75 per person, inclusive. Reservations may be made by calling 630-584-6300 ext. 7500 or 630-524-5080.



Wine Dinner

Monday, January 30, 2006

6:30PM

Reception

Selection of hand-crafted winter delicacies

2002 Sauvignon Blanc

Appetizer

Cherry Wood Smoked Duck & Roasted Shitake Mushrooms
Garnished with Black Bean Wild Rice Griddle Cake

2002 Pinot Gris Vin Select

Salad

Pan Seared Spicy Scallops salad with Roasted Fingerling Potatoes and Micro Greens
Served with a Fennel Chardonnay Dressing

2002 Chardonnay

Entrée

Duo Plate

Mélange of Peppercorn Crusted Roast Venison
Madeira Currant Reduction

&

Wild Mushroom & Boursin Stuffed Filet
Wrapped with Creole Mustard & Apple Bacon Cognac Demi Crème
Garnished with Shallot Confit & Baby Vegetables

2001 Merlot

Dessert

Seasonal Tangerine Crème Brulee

2002 Kracher BA (Austria)

\$75.00 per person

Inclusive of tax and service charge

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