

# La Crema Winemaker's Dinner



Thursday April 26th at 5:30pm  
\$55 per person  
plus tax and gratuity

at

Moreton Fig  
Ronald Tutor Campus Center  
Reservations: 213.821.3441



# La Crema Winemaker's Dinner Menu

Introductory Wine:

*La Crema Monterey Pinot Gris, 2016*

## First Course

Young greens, candied walnuts, Saint Agur,  
Banyuls vinaigrette and wildflower honey

*Paired with La Crema Chardonnay, Russian River Valley, 2016*

## Second Course

Halibut with onion soubise, confit tomato, sweet  
corn, fregola, sweet pea puree and beurre blanc

*Paired with La Crema Chardonnay, SaraLee's Vineyard, 2015*

## Third Course

Grass fed tri tip, potato au gratin, pickled red  
onion & charred green onion and chimmi churri

*Paired with La Crema Pinot Noir, Shell Ridge Vineyard, 2015*

## Dessert

Lemon tart, meringue and strawberry coulis

PRESENTED BY

RESTAURANTS *of* USC



EXPERIENCE USC