



TWENTY/20 GRILL & WINE BAR STONESTREET WINE MAKER DINNER IN CARLSBAD

CARLSBAD, CA (March 12, 2010) – Twenty/20 Grill & Wine Bar will host a Stonestreet Valley Mountain Estate wine dinner on Wednesday, April 14 beginning at 6:30 p.m. The 5-course dinner will pair these unique Sonoma County Alexander Valley wines with Twenty/20's specially prepared menu, all for \$65 per person, plus tax and gratuity. The Stonestreet winemaker will offer a brief orientation on the making of the wines. Chefs Reed Anderson and Steven Patrick will cook and present exquisite food to accompany the special wine selections. The full menu is listed below.

Wines from the unique Alexander Valley are highly sought-after; the area has been described as ...“if Mother Nature were a winemaker, this is where she would live.” Stonestreet is known for its cabernets and chardonnays which are both part of this special Twenty/20 wine pairing dinner.

Twenty/20 dedicates the second Wednesday of each month to hosting artisanal farmers, wineries and guest chefs to jointly present a special menu with Twenty/20 Grill & Wine Bar.

Valet parking is included and a full menu can be found at www.twenty20grill.com . To make reservations, call 760.827.2500 or visit www.twenty20grill.com. Twenty/20 is located at 5480 Grand Pacific Drive in Carlsbad.

Winemaker's Dinner

Stonestreet of Alexander Valley, Sonoma County & Twenty/20 Wine Bar & Grill

Planting Course

French Cornet

Lamb Tartar | Sheep's Milk Cheese | Toasted Crush Almond

Winemakers Tasting

2007 Broken Road Chardonnay | selected south facing sundrenched vineyard fruit

Crush Course

Black Sable

Poached in Aromatic Scented Milk

Local Seasonal Cave Farmed Mushrooms | Olives | Chervil | Romaine | Knights Salumi | Sherry Geleè

Winemakers Tasting

2005 Cabernet Sauvignon | winemakers higher elevation selection of vivid fruit

Intermezzo

Vodka and Golden Beet Sorbet

Caramelized Pistachio | Lemon Zest

Bottling Course

Chefs Carving Table

Rosemary Smoked Lamb Quarter Carved Tableside

California White Sweet Potato Gnocchi | Early Spring Vegetable Jardinière | Merlot Lamb Jus

Winemakers Tasting- 2006 Fifth Ridge | Mountain Estate Blend of Cabernet Sauvignon and Merlot

First Release

Vineyard Tartelette

Meyers Lemon Curd | Toasted Walnut and Chocolate Crust | Green Tea Meringue

Brûlée Seasonal Berries

Port Scented Strawberry Consommé Mimosa

Winemakers Tasting-2005 Chardonnay | Grahams Superb Chosen fruit | Alexander Mountain Estate

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