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APRIL WINE DINNER OFFERED APRIL 28 AT JEM PRIME 29 STEAKHOUSE

4-course dinner paired with wines from Ferrari Carano

COACHELLA, CA (April 16, 2010) ... JEM Prime 29 Steakhouse is offering a 4-course wine dinner on Wednesday, April 28 at 6:30pm, featuring a selection of wines from Ferrari Carano. The wine dinner is \$100 per person and reservations are required. Call: 760-775-2880.

JEM Steakhouse, which earned the prestigious 2009 Restaurant Wine List Award given by *Wine Spectator Magazine*, is located in Spotlight 29 Casino.

Chef De Cuisine, Antonio Tucker, has put together a delicious menu perfectly paired with wines chosen from Ferrari Carano. The hors d'Oeuvres reception begins at 6:30pm in the JEM bar followed by three main dishes and a dessert.

DETAILS:

6:30pm hors d'Oeuvres • 7:00pm dinner

4-course wine dinner paired with wines from Ferrari-Carano

\$100 per person

RESERVATIONS ARE REQUIRED. 760-775-2880 or info@jemsteakhouse.com

Hors d'Oeuvres (served with Ferrari Carano 2008 Fumee Blanc) include:

- Chicken Proscuitto Pinwheel on a Pesto Crouton
- Seared Ahi Tuna on a Crispy Wonton Skin
- Achiotte Beef topped with a Roasted Corn Relish
- Assorted Cheese Tray

Course 1:

Hydroponic Bibb and Romaine Lettuce, Red and Green apples, Feta cheese, Dried Currants, Toasted Walnuts, Apple Cider Vinaigrette

Paired with: Ferrari-Carano 2008 Pino Grigio

Course 2:

Citrus Poached Alaskan Halibut, Oven Roasted Cherry Tomato Relish, sautéed Baby Squash, Lemon Beurre Blanc

Paired with: Ferrari-Carano 2007 Tre Terre Chardonnay

Course 3:

Slow Braised Pork Shank, Wild Mushroom Rissotto, Haricot Vert, Cabernet Reduction with Truffle Essence

Paired with: Ferrari-Carano 2007 Cabernet Sauvignon

Desert:

Bourbon Street Bread Pudding with Brandy Anglaise and Macerated Berries

Paired with: Ferrari-Carano 2008 Eldorado Noir