



Media Contact:
Kristi Plasso - 949-234-3773
Kristi.Plasso@stregis.com

CALENDAR RELEASE:

Robert Craig Wine Maker Dinner

Where: Motif Private Dining Room at the St. Regis Resort, Monarch Beach

When: Friday, April 8, 2005

Time: Reception at 6:30 p.m.; dinner at 7:00 p.m.

Details: Combine the sumptuous cuisine and splendid ambiance of the St. Regis Resort, Monarch Beach, with the intricate wines of Robert Craig and experience an amazing wine maker dinner. Robert Craig is a small, ultra-premium winery, renowned for hand-crafting limited quantities of Cabernet Sauvignon from exceptional wine grapes in the great appellations of Napa Valley. Named one of California's top 25 "five-star" wineries, Robert Craig has consistently ranked among the foremost Napa Valley Cabernet Sauvignon producers since its founding in 1992.

Cost: \$85 per person

Reservations: Please call 949-234-3765

Tasting Menu and Wine Pairings:

Hors d'oeuvres:

Seared foie gras mousse with duck prosciutto,
Cépe and caramelized onion tartlette
Beef tenderloin with shallot marmalade

1st course: Crispy U10 Day Boat Scallops
Chanterelle mushroom ragout, toasted rice broth
Chardonnay 2002, Sonoma County

2nd course: Sautéed Hawaiian Onaga
Bone marrow, fennel & onion red wine
reduction
Howell Mountain Cabernet Sauvignon 2001

3rd course: Herb Crusted Venison Loin
Endive fondue, berry natural jus
Syrah 2001, Central Coast

4th course: Braised Beef Short Rib
Celeriac-potato puree, peppercorn sauce
Affinity Cabernet Sauvignon 2001, Napa Valley

5th course: Tasting of Blue Cheeses
Spanish Cabralas, Point Reyes Blue, Gorgonzola
Orange lavender honey, fig compote, pear chip,
baby arugula
Mt. Veeder Cabernet Sauvignon 2001