



**Space Park Enology Club Presents**

## **Rombauer Wine Dinner at HT Grill**

**Friday, September 20, 2024, at 6:00 pm**



The Enology Club cordially invites you to a fabulous wine dinner at HT Grill featuring highly acclaimed wines from Rombauer Vineyards. The Chef at HT Grill has created a delicious four course menu paired with four of Rombauer's classic varietals: Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, and Zinfandel. Our perfectly paired courses are creative and flavorful, highlighted by an elegant Filet Mignon topped with Bearnaise sauce. Please join us for this fun-filled gourmet evening laced with a bit of Rombauer history.



Koerner and Joan Rombauer established Rombauer Vineyards in 1980, and in 1984 they released their first California-style Chardonnay and Cabernet Sauvignon wines. The Rombauers were already well acquainted with the natural relationship between food and wine. Koerner's great aunt Irma Rombauer wrote the internationally renowned cookbook, *The Joy of Cooking*, and his German ancestors had deep roots in the winegrowing region of Rheingau.

Over the next four decades, the Rombauers perfected their distinctive, fruit-driven expressions of classic and other varietals, sourcing fruit from Napa Valley, Sonoma County, Sierra Foothills, and Santa Lucia Highlands. Rombauer is now acclaimed worldwide for their high-quality wines, exceptional vineyard sites, family-style hospitality, and their commitment to share the Joy of Wine with the world.

### **Rombauer Wine Dinner Menu**

***Amuse Bouche – Crispy Yukon Gold Potato Basket, Crème Fraiche, Caviar Chives***

***First Course – Tuna Crudo, Grapefruit & Blood Orange Segments,  
Heirloom Baby Tomatoes, Micro Cilantro, & Sweet Ponzu  
paired with 2023 Rombauer Sauvignon Blanc***

***Second Course – Penne Shrimp Pasta in a Creamy Vodka Sauce  
paired with 2021 Rombauer Chardonnay***

***Third Course – 6-7oz Filet Mignon, Bearnaise Sauce,  
Haricots & Carrot Baton Bundle, Dauphinois Potatoes  
paired with 2019 Rombauer Cabernet Sauvignon***

***Dessert Course – Rich Chocolate Mouse, Whipped Cream,  
Dark Chocolate Cup, Fresh Raspberries, Chocolate Coulis, & Mint  
paired with 2021 Rombauer Zinfandel***

**Allergies:** If you have food allergies or dietary restrictions, please contact Jan Adleman via email at [janadleman@aol.com](mailto:janadleman@aol.com). HT Grill will work to accommodate with appealing substitutions.

**Location:** 1701 South Catalina Ave, Redondo Beach. Metered parking on Catalina & nearby streets.

**Sign-up/Pay by Thurs Sept 12:** The cost is \$123 per person (includes tax & gratuity). Space is limited.

- Pay by Zelle to Michal Brown (our Treasurer) using her phone (626) 644-5375 reference "enology"
- Or send a check made payable to "SPSC" or "Space Park Site Council" and mailed to Michal Brown, 18440 Amie Ave, Torrance CA 90504.

**Register by Thurs, Sept 12** on the Space Park Enology Club website at <http://spenology.org/schedule.php>.