



Space Park Enology Club Presents
Five-Course dinner & live jazz at Crème de la Crepe
paired with Loma Seca Vineyards' wine
Sunday, March 23rd at 5:00 pm



We hope you can join us for another fabulous event of wine, dinner and live jazz at Crème de la Crepe in Rolling Hills Estates. We are excited to have owner/winemaker Steve Beck of Loma Seca Vineyards attending to discuss his vineyard and wines. We will be serving a delicious, five-course French cuisine dinner paired with Steve's west Paso Robles AVA, estate grown wines.



Loma Seca is a boutique winery producing 500 cases of wine annually. Located in the Adelaida district, the vineyard consists of 35 acres of vines located atop a southwest facing ridge of the 160-acre property. A wide range of varietals are planted: Garnacha Tinta, Mourvèdre, Cabernet Sauvignon, Petite Sirah, Primitivo and Syrah (reds) and Grenache Blanc, Vermentino and Riesling (whites). Loma Seca's vineyards are CCOF Certified Organic and dry-farmed which creates intense, luscious flavors in their source fruit.

French cuisine paired with Loma Seca wines

Appetizer course – Mix & Mingle while enjoying Cheese & Charcuterie paired with '23 Grenache Blanc

Second Course – choice of French Onion soup or Chèvre chaud paired with '21 Garnacha

Third Course – Vendome crepe, chicken breast in Cognac black pepper sauce with bacon, potatoes and mushrooms paired with '20 Mourvèdre

Fourth Course – Filet Mignon risotto, savory Port wine sauce with wild mushrooms paired with '19 Petite Sirah

Dessert Course – Creme brûlée or Bisous crepe paired with '19 Port

The cost for this event is **\$120 per person** (includes tax, gratuity and one Door prize ticket).

Register and pay by Friday, March 14th. Pay via Zelle to Monica Gustafson (Zelle: monicaowen@yahoo.com or 310-625-3060) please reference "Loma Seca dinner". Or pay via check made payable to "SPSC" or "Space Park Site Council" and mail to: Monica Gustafson, 1009 8th Place, Hermosa Beach, CA 90254.

Please add in Notes on sign-up: (1) your 2nd course choice of soup or salad and (2) your Dessert course choice of Bisous crepe or creme brûlée to provide chef preliminary counts. You can change your choice at check-in. Also, indicate in Notes if you'd prefer your 3rd and/or 4th course to exclude mushrooms.

Directions: Crème de la Crepe (Rolling Hills location) is located at the Promenade shopping center in Palos Verdes: 550 Deep Valley Dr #145, Rolling Hills Estates, CA 90274. Free parking in the center structure available. Check-in starts at 4:30pm.

Allergies: For dietary restrictions that need accommodation email monicaowen@yahoo.com promptly.

Door Prize: Will be drawn at the end of the evening. Each winner can pick a bottle of wine, a selection from the evening's flight, in the order each ticket is drawn. Must be present to win.

Register **by Friday, March 14th** on the Space Park Enology Club website <http://spenology.org/schedule.php>.