

– Highland’s Inn invites guests to experience the first ever wine dinner series at the award-winning cellar of Pacific’s Edge Restaurant. Launching Thursday, August 19, the five-dinner series will introduce newly-appointed Executive Chef Matt Bolton and Wine Director Paul Fried and will afford guests a rare opportunity to sample numerous notable wines paired with inspired California cuisine in the sophisticated ambiance of Pacific’s Edge’s Wine Room.

Held once a month from August through December, each dinner in the series will be dedicated to a specific wine-growing region with seldom-available vintages from the highest profile wineries of each area. The series will take a tour through the world’s most famous regions starting with “*An Evening in Burgundy*” and continuing through Spain (September 23), Italy (October 21), California (November 18, in celebration of the harvest and crush), and France (December 16). These exclusive and luxurious vintages are paired with a multiple-course menu featuring Chef Bolton’s California Coastal Cuisine.

“Wine aficionados and lovers of fine cuisine will be thrilled by the exceptional caliber wines and inspired cuisine pairings that will be offered during this exclusive dinner series,” remarked Resort Manager Jonathan P. Doepke. *“Bolton and Fried’s combined talents have created an elegant experience sure to impress, for an unforgettable evening.”*

Dinners will be held in The Wine Room, a working red-wine cellar and the restaurant’s private dining room, offering guests matchless views of California’s dynamic coastline as well as a glimpse at Pacific’s Edge’s collection of over 1,000 labels. Communal table seating offers a feeling of exclusivity when tasting these rare wines and brilliant cuisine pairings. Reservations will be taken individually, or guests are welcome to reserve an entire table for their group.

Newly appointed Director of Food & Beverage Donald Conn will greet guests at 6:30 p.m. on August 17 for the first in the series - “*An Evening in Burgundy*”. Menu highlights include:

Oyster & Caviar Sous Vide – Island Creek, Golden Imperial Caviar
2006 Domaine William Fevre 'Bougress' Chablis Grand Cru

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Yellowfin Tuna Carpaccio –Australian Winter Truffle, Quail Egg, Brioche, California Osetra Caviar
2000 Michel Niellon Chassagne-Montrachet 'Champgains' 1er Cru

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Monterey Bay Spot Prawn – Swank Farms White Corn, Chanterelle, Umbrian Summer Truffle, Chardonnay Sauce
1997 Domaine Ramonet Bâtard-Montrachet Grand Cru

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Sonoma Duck Rossini – Smoked Duck Breast, Pomme Ancienne, Port-Bing Cherry Jus
2002 Robert Groffier Chambolle Musigny 'Les Amoureuses' 1er Cru

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Dry-Aged Ribeye – Cast Iron Seared Prime Beef, Heirloom Ratatouille, Sauce Bordelaise
2001 Domaine Dujac Bonnes-Mares Grand Cru

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Epoisse, Tartuffo, Valencay – Grilled Santa Rosa Plum, Blenheim Apricot Chutney, Toasted Walnut-Fig bread
2000 Comtede Georges Vogüé Musigny 'Vieilles-Vignes' Grand Cru

Tickets to the event are \$300 per person and reservations are required. Guests of the event will also be offered a special room rate of \$299 for an ocean view room at Highlands Inn on the evening of the dinner.

To secure reservations, please contact Pacific’s Edge at (831) 622-5445 or visit www.pacificsedge.com.

