



## Chateau at Lake La Quinta to Host Wine Pairing Dinner with Napa Valley's Acclaimed Mi Sueño Winery



[www.thechateaulakelaquinta.com](http://www.thechateaulakelaquinta.com)

**LA QUINTA, Calif (February 10, 2016)** - The Chateau at Lake La Quinta, the only lakefront property in the Palm Springs area, is pairing up with Napa Valley's acclaimed Mi Sueño Winery to host an exclusive four-course dinner with wine pairings at **7 p.m. on Friday, February 26, 2016.**

The event will be held on The Chateau at Lake La Quinta's Mélange restaurant patio, offering sweeping views of Lake La Quinta set against the San Jacinto Mountains.

Part of The Chateau at Lake La Quinta's popular Wine Dinner Series, the intimate Mi Sueño Wine Dinner will blend gourmet cuisine and exceptional California wines in a beautiful lakefront setting. During the dinner, guests will be led through tastings of each wine featured, providing a rare opportunity to sip and learn about award-winning wines direct from the vintner.

The four course meal will feature the freshest local ingredients sourced from top California family farms, creating the perfect complement to Mi Sueño's carefully cultivated, world-class, estate-grown California wines.

Pricing for the dinner is \$125 per person excluding tax and gratuity. To reserve a seat, call the Chateau directly at 888-226-4546.

The Mi Sueño Wine Dinner will be held at The Chateau at Lake La Quinta, located at 78-120 Caleo Bay Drive. The full menu for the dinner is as follows:

### **Mi Sueño Wine Dinner**

February 26, 2016 at 7:00 p.m.

#### **First Course**

Classic Frisée Salad with Poached Egg and Bacon

Tender leaves of curly endive tossed with Applewood smoked bacon lardons topped with a farm fresh poached egg. Finished with a warm bacon-white wine vinaigrette

*Paired with Mi Sueno Chardonnay 2012 Los Carneros*

### **Second Course**

Nestor's Seafood Tower

Freshly shucked blue point oysters, grilled diver scallops, Scampi and Florida stone crab served with three sauces: cocktail, mignonette and homemade mustard.

*Paired with Mi Sueno Pinot Noir 2012 Los Carneros*

### **Third Course**

Buffalo Steak "New York" Cut

Served with a fresh Bing cherry-peppercorn sauce, accompanied by purple cauliflower au gratin and roasted rosemary mashed purple potatoes

*Paired with Mi Sueno Cabernet Sauvignon 2011 Napa Valley*

### **Fourth Course**

White Chocolate Mousse "Napoleon"

White chocolate mousse served on thin layers of puff pastry with fresh seasonal berries

*Paired with Mi Sueno Syrah 2012 Napa Valley*

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**THE CHATEAU AT LAKE LA QUINTA** – La Quinta, California([www.thechateaulakelaquinta.com](http://www.thechateaulakelaquinta.com))  
Nestled in the Coachella Valley near Palm Springs, the waterfront Chateau at Lake La Quinta brings Old World charm to the California Desert. With architecture reminiscent of a French manor, the chic oasis opened in October 2015 with 24 private suites, villas and bungalows with panoramic views of Lake La Quinta framed by swaying palms and the San Jacinto Mountains. The lakefront retreat offers personalized service and thoughtful amenities, including a 24-hour pool and a farm-to-table restaurant, Mélange, the only lakefront dining destination in the Palm Springs area. The Melange Restaurant and Bar offers craft cocktails, fine wines, and a gourmet field-to-fork seasonal menu sourced from the finest California family farms. Nearby, guests can explore five PGA golf courses, plus boating, hiking, horseback riding, hot air balloon tours, fishing and mountain biking. The Living Desert, Palm Springs and Joshua Tree National Park are also within reach.