

Los Angeles Times

April 13, 2010

Daily Dish

THE INSIDE SCOOP ON FOOD IN LOS ANGELES

"Sonoma in L.A.": A little of Sonoma comes to Santa Monica. At Valentino on Thursday, May 6, executive chef Nicola Chessa will pair his Italian cuisine with a variety of wines from the Russian River Valley. Here's the menu: *stuzzichini* of duck prosciutto and melon, *arancine* and crudo with Iron Horse sparkling wine; *fregula* and tuna salad with ginger-tarocco orange dressing served with Joseph Swan Chardonnay; rhubarb risotto with smoked pera and sage-scented spring vegetables with Inman Family Pinot Noir or Longboard Pinot Noir; quail "*in porchetta*" served with fennel, mushroom tortino and crispy potatoes with Papapietro Perry Pinot Noir or Joseph Swan Pinot Noir; and dolce al formaggio with Longboard Syrah or Joseph Swan Zinfandel. 6:30 p.m. reception; dinner is at 7 p.m. \$100 per person. Call (310) 829-4313 or e-mail valentinoevents@aol.com for reservations. 3115 Pico Blvd, Santa Monica, www.valentinorestaurantgroup.com.