

THE FIREHOUSE

RESTAURANT

DINE DOWNTOWN

JANUARY 7-16, 2016

MENU SUBJECT TO CHANGE

~~FIRST COURSE~~

~PLEASE CHOOSE ONE~

MIXED GREENS

APPLES, CANDIED PECANS, FETA
SHALLOT-CIDER VINAIGRETTE

DELICATA SQUASH BISQUE

CARAMELIZED ONION, ROOT VEGETABLES
SHERRY-INFUSED FUMET, CURRY PEPITAS

~~SECOND COURSE~~

~PLEASE CHOOSE ONE~

PORK PORTERHOUSE

GARLIC MASHED POTATOES
PEPPERCORN DEMI, FRIED ONIONS

CHICKEN FORESTIÈRE

WILD FORAGED MUSHROOM FRICASSÉE
HOUSE-CURED BACON, BRAISED KALE, POLENTA

CHARGRILLED CAJUN SALMON

BLACK-EYED PEAS, WINTER SUCCOTASH
LINGUIÇA, SMOKED TOMATO FONDUE

WINTER HARVEST RISOTTO

ROASTED SQUASH, CAULIFLOWER, KALE
ARBORIO RICE, BURRATA CHEESE

~~THIRD COURSE~~

~PLEASE CHOOSE ONE~

CHOCOLATE MOUSSE NAPOLEON

THREE LAYERS OF CHOCOLATE
GANACHE, HAZELNUT ROYALTINE

CRÈME BRÛLÉE

VANILLA CRÈME BRÛLÉE
WITH SEASONAL FRUIT COMPOTE

35 PER PERSON

~~WINE FLIGHT~~

PERRY CREEK *ALTITUDE 2401* CHARDONNAY, EL DORADO

TWISTED RIVERS PETITE SIRAH, CLARKSBURG

BOEGER WINERY BARBERA, EL DORADO HILLS

ADDITIONAL 15

(2-OZ POUR OF EACH)

DENEB WILLIAMS ~ EXECUTIVE CHEF

KAM GOLIGHTLY ~ PASTRY CHEF

PRICE INCLUDES ALL THREE COURSES. NOT VALID WITH ANY OTHER OFFER. SPLIT ENTRÉES NOT PERMITTED.
BEVERAGES, GRATUITY AND SALES TAX NOT INCLUDED. AS A COURTESY TO OTHER GUESTS, PLEASE TURN OFF ELECTRICAL DEVICES.
A CORKAGE FEE OF \$20 WILL BE APPLIED PER 750 ML BOTTLE BROUGHT INTO THE RESTAURANT.
MAXIMUM OF TWO 750 ML BOTTLES PERMITTED.