



## Dine Downtown

January 12-22, 2017

### *First Course*

*-Please choose one-*

#### **CLAM CHOWDER or \*SOUP DU JOUR**

Traditional New England Style Chowder

#### **\*MIXED GREENS SALAD**

Organic Arcadian Baby Lettuce Mix, Pickled Red Onions, Tomatoes, and Pomegranate Vinaigrette.

### *Second Course*

*-Please choose one-*

#### **\*GRILLED SALMON**

White Truffle Cream Sauce, Tobiko, Chive Oil, Sour Cream Mashed Potatoes, and Grilled Asparagus.

#### **\*PORCINI BISTRO FILET**

Porcini Crusted Bistro Filet, Roasted New Potatoes, Bacon Braised Brussel Sprouts, and Smoked Porcini Demi Glaze.

#### **WILD MUSHROOM GORGONZOLA RAVIOLI**

Dragon Gourmet Mushrooms and Ricotta Cheese Ravioli, Gorgonzola Cream Sauce, Shave Parmesan, Micro Basil, and Grilled Garlic Bread.

#### **COQ AU VIN**

Mary's Organic Free Range Airline Chicken Breast braised in Cabernet With Applewood Bacon, Pearl White Onions, and Cremini Mushrooms served With Sour Cream Mashed Potatoes and Roasted Cauliflower.

### *Third Course*

*-Please choose one-*

#### **\*CHOCOLATE DECADENCE**

Flourless Cake with a Nut Crust, Flavored Chocolate Garnish, Salted Caramel Sauce, Chocolate Sauce, Spiced Nuts

#### **VANILLA BEAN CRÈME BRULEE**

Vanilla Bean Custard, Caramelized Sugar and a House-made Cookie

**\$35 per person**

*Does not include tax or gratuity*

*\*Gluten Sensitive*

#### **WINE FLIGHTS**

*-Choose any three-*

Whites: Wente Chardonnay, Bonterra Viognier

Reds: Joel Gott No. 815 Cabernet Sauvignon, Perry Creek Zinman Zinfandel

Ports: Ficklin 10yr Tawny, Fonseca Bin 27 Ruby

**Additional \$15**

**Lai Saepharn, Executive Chef**

**Audra Ford, Pasty Chef**

EVERY DINE DOWNTOWN MEAL WILL BENEFIT **FOOD LITERACY CENTER**