



DINE DOWNTOWN

January 12-21, 2018 • \$35/person

FIRST COURSE

choose one

Smoked Passmore Ranch Sturgeon

Pickled red onion, crème fraiche, horseradish, dill

Parsnip & Pear Soup

Candied ginger creme fraiche, toasted hazelnuts

Satsuma Mandarin & Beet Salad

Pistachio, fennel, fiscalini cheddar

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SECOND COURSE

choose one

Duck Leg Confit

Flageolet beans, pink lady apple, Tokyo turnips

Fettuccine Ala Bolognese

Beef & pork ragu, porcini mushrooms, parmesan

Grilled Mount Lassen Trout

Brussels sprouts, red kuri squash, almonds, capers,
brown butter-lemon vinaigrette

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DESSERT

choose one

Apple and quince galette

Almond paste, cinnamon ice cream

Floating Island

Bittersweet chocolate sorbet, toasted coconut meringue,
candied almond

*\$1 per menu will be donated to local food service & literacy programs.
Tax & gratuity not included. iEat Rewards and Give Cards may not be redeemed.*

Executive Chef Kurt Spataro | Chef Jonathan Kerksieck