



DINE DOWNTOWN

JANUARY 12-21, 2018

MENU SUBJECT TO CHANGE

FIRST

BUTTER LETTUCE-CITRUS SALAD

ORGANIC LETTUCE, TOASTED LOCAL ALMONDS, SEASONAL CITRUS
CHAMPAGNE VINAIGRETTE

SECOND

PLEASE CHOOSE ONE

ROASTED SONOMA CHICKEN

ORGANIC CHICKEN BREAST
LOCAL ROOT VEGETABLES
BRAISED WHITE BEANS
ROASTED GARLIC CHARD

SLICED DOUBLE R RANCH SIRLOIN STEAK

ROASTED YUKON GOLD POTATOES
CRISPY HARISSA CAULIFLOWER
PEPPERCORN DEMI-GLACÉ

SAUTÉED SKUNA BAY SALMON

CARROT RISOTTO, CRISPY PARSNIPS
BEURRE MONTÉ

BUTTERNUT SQUASH RAVIOLI

SUNDRIED TOMATOES, WALNUTS
BROWN SUGAR, SAGE

THIRD

PLEASE CHOOSE ONE

CRÈME BRÛLÉE

VANILLA CUSTARD, CRISP SUGAR
FRESH FRUIT

APPLE STRUDEL

CRANBERRY CHUTNEY, SALTED CARAMEL
PECAN GREMOLATA

35 PER PERSON

WINE FLIGHT

N.V. MICHELLE BRUT *BY* DOMAINE STE MICHELLE, COLUMBIA VALLEY
2015 BOEGER *PINOT GRANDE* PINOT NOIR, EL DORADO
2014 SOBON ESTATE CABERNET SAUVIGNON, AMADOR COUNTY

15 PER PERSON

(2-OZ POUR OF EACH)

JAY C. VEREGGE - DIRECTOR OF CULINARY OPERATIONS/SOMMELIER

IAN CORNELIUS - PASTRY CHEF

PRICE INCLUDES ALL THREE COURSES. NOT VALID WITH ANY OTHER OFFER.
SPLIT PLATES NOT PERMITTED. BEVERAGES, GRATUITY AND SALES TAX NOT INCLUDED.
AS A COURTESY TO OTHER GUESTS, PLEASE SET ELECTRONIC DEVICES TO SILENT.
A CORKAGE FEE OF \$20 WILL BE APPLIED PER 750 ML BOTTLE BROUGHT INTO THE RESTAURANT.
MAXIMUM OF TWO 750 ML BOTTLES PERMITTED.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.