



Dine Downtown 2019
1st Course

Roasted Kabocha Salad

Baby Arugula, Pepitas, Pomegranate Seeds, Goat Cheese, Pomegranate Vinaigrette

OR

Roasted Cauliflower Soup

Smoked Pancetta, Carnival Florettes, Parmesan Crostini

2nd Course

Pan Roasted Striped Sea Bass

Pistachio Tapenade, Black rice & Baby Bok Choy-Leek Pilaf

OR

Braised Short Rib Ravioli

Trumpet & Portabella Mushroom Ragout, Natural Jus, Baby Arugula, Pecorino -Romano

3rd Course

Maple Syrup & Blood Orange Panna Cotta

OR

Triple Chocolate Mousse Torte

Raspberry Sauce



Executive Chef Julian Vasquez • Restaurant Manager Robert Smith

Proud participant in the Sacramento Farm to Fork initiative utilizing, local seasonal produce when it is available. Local purveyors include but not limited to: Del Rio Botanical; Twin Peaks Orchards; River Dog Farms; Dwelley Farms; Feeding Crane Farms; Haney Organic Eggs.