



# DINE DOWNTOWN

JANUARY 11-21, 2019

MENU SUBJECT TO CHANGE

## FIRST

### MIXED GREENS

PEARS, WALNUTS, POINT REYES BLUE CHEESE  
APPLE CIDER VINAIGRETTE

## SECOND

PLEASE CHOOSE ONE

### ORGANIC BREAST OF CHICKEN

SOFT WHITE POLENTA  
BRAISED BABY CARROTS  
NATURAL THYME JUS

### GRILLED NEW YORK STRIP STEAK

ROSEMARY-ROASTED YUKON GOLD POTATO  
BALSAMIC-BRAISED BRUSSELS SPROUTS  
SAGE BUTTER

### PAN-ROASTED ATLANTIC SALMON

SWEET POTATO PURÉE  
BACON-WILTED CHARD, CRISPY PARSNIPS  
MEYER LEMON RELISH

### WINTER VEGETABLE NAPOLEON

SQUASH, TOFU, SMOKED TOMATO  
SPINACH, ONION  
RICOTTA-TOMATO SAUCE

## THIRD

PLEASE CHOOSE ONE

### VALRHONA CHOCOLATE MOUSSE CAKE

ALMOND BRITTLE, COCOA WHIP

### CARAMEL APPLE CAKE

CARAMEL-INFUSED SPONGE CAKE  
VANILLA ICE MILK, BROWN SUGAR CRUMBLE

**35 PER PERSON**

## WINE FLIGHT

2016 BACKSTORY CHARDONNAY, CALIFORNIA

2015 CHERRY PIE PINOT NOIR, MONTEREY/SONOMA/SANTA BARBARA

2016 BOEGER BARBERA, EL DORADO COUNTY

**15 PER PERSON**

(2-OZ POUR OF EACH)

**JAY C. VEREGGE - DIRECTOR OF CULINARY OPERATIONS/SOMMELIER**

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.