



DINE DOWNTOWN

JANUARY 7-17, 2022

MENU SUBJECT TO CHANGE

FIRST

FIREHOUSE WALDORF SALAD

LOCAL APPLES, PICKLED RED ONION, ENGLISH CUCUMBER
DRIED CRANBERRIES, CANDIED WALNUTS, CHAMPAGNE VINAIGRETTE

SECOND

PLEASE CHOOSE ONE

ROASTED BREAST OF CHICKEN

YUKON POTATO-YAM GRATIN
CRISPY BRUSSELS SPROUTS, DEMI-GLACE AU POULET

PAN-SEARED SKUNA BAY SALMON

WILD MUSHROOMS, FINGERLING POTATOES
BROCCOLI, LEMON BEURRE MONTÉ

THIRD

PLEASE CHOOSE ONE

VANILLA CRÈME BRÛLÉE

SEASONAL FRUIT COMPOTE, MICRO MINT

CHOCOLATE PAVÉ GÂTEAU

BROWNIE CAKE, CHOCOLATE MOUSSE, CHOCOLATE NAMELAKA
PUFFED RICE CRUNCH, LOCAL RASPBERRIES

45 PER PERSON

WINE FLIGHTS

2-OZ POUR OF EACH

DINE DOWNTOWN FLIGHT

2019 PERRY CREEK *ALTITUDE: 2401* CHARDONNAY, EL DORADO
2019 BOEGER WINERY BARBERA, EL DORADO HILLS
2018 SOBON ESTATE CABERNET SAUVIGNON, AMADOR COUNTY

15 PER PERSON

SOMMELIER FLIGHT

2019 DAOU RESERVE CHARDONNAY, WILLOW CREEK DISTRICT, PASO ROBLES
2019 THE PRISONER WINE CO PINOT NOIR, SONOMA COAST
2019 THE PESSIMIST *BY DAOU* RED BLEND, PASO ROBLES

25 PER PERSON

EXECUTIVE CHEF STEPHEN ASHLEY

CHEF DE CUISINE MICHAEL POWERS PASTRY CHEF ARTHUR HAYNES

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 \$25 WILL BE APPLIED PER 750 ML BOTTLE BROUGHT INTO THE RESTAURANT.
MAXIMUM OF TWO 750 ML BOTTLES PERMITTED.
WE REQUEST ONE TICKET AND A MINIMUM SERVICE CHARGE OF 20% FOR PARTIES OF 8 OR MORE.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.