

DINE DOWNTOWN

January 13-22, 2023

\$46 per person

EXECUTIVE CHEF - Tom Patterson

FIRST COURSE

WARM MUSHROOM & PEARL COUSCOUS SALAD

Crispy Humboldt Fog Goat Cheese, Sherry Vinaigrette

Suggested Wine Pairing - Au Bon Climat Chardonnay — Santa Barbara County 2020

SECOND COURSE

NEW YORK STEAK*

Duck Fat Potato Gratin, Creamy Bloomsdale Spinach, Salsa Verde

Suggested Wine Pairing - Brancaia Tre — Super Tuscan — Toscana 2019

THIRD COURSE

CHOCOLATE POTS DE CRÈME

Rich Chocolate Custard, Fresh Berries, Chantilly Cream

Suggested Wine Pairing - Taylor Fladgate, Tawney 20-Year Port — Portugal

No substitutions or Modifications. Downtown Sacramento Foundation chooses one charity to benefit from meals sold during Dine Downtown. This year, the recipient will be Food Literacy Center whose mission is "to inspire kids to eat their vegetables." \$1 from each Dine Downtown meal sold will be donated to the Food Literacy Center.

A 3% service fee is added to provide a livable wage, health insurance, and retirement benefits for our staff. This is not a gratuity.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*