



# DINE DOWNTOWN

JANUARY 13-22, 2023

MENU SUBJECT TO CHANGE

## FIRST

### WARM BLOOMSDALE SPINACH SALAD

APPLE HILL PEARS, FETA CHEESE, CANDIED WALNUTS  
WARM BACON VINAIGRETTE

## SECOND

PLEASE CHOOSE ONE

### OVEN-ROASTED BREAST OF CHICKEN

FINGERLING POTATO HASH, GRILLED BROCCOLINI  
CHICKEN DEMI-GLACE

### PAN-SEARED SKUNA BAY SALMON\*

ROASTED BUTTERNUT SQUASH FARRO "RISOTTO"  
GRILLED ASPARAGUS, LEMON-HERB 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

A.A. BADENHORST FAMILY WINES *THE CURATOR* WHITE BLEND, SOUTH AFRICA  
ARALDICA, BARBERA D'ASTI, ITALY  
CONUNDRUM RED BLEND, CALIFORNIA

## 15 PER PERSON

### SOMMELIER FLIGHT

DOMAINE DE SACY *BY KARINE MILLET* SAUVIGNON BLANC, SANCERRE  
BODEGAS JUAN GIL *BLUE LABEL* MONASTRELL, JUMILLA  
CROSSBARN *BY PAUL HOBBS* CABERNET SAUVIGNON, SONOMA COUNTY

## 25 PER PERSON

### EXECUTIVE CHEF STEPHEN ASHLEY

CHEF DE CUISINE MICHAEL POWERS

SOUS CHEF STEVEN PRICE

PASTRY CHEF SARAH RODRIGUEZ

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 \$35 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.