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.