



Dine Downtown 2024

1st Course

Mediterranean Lamb Meatballs

Harissa, Apricot Chutney, Naan Bread

OR

Parmentier Soup

Yukon Gold Potato, Leeks, White Truffle Oil, Herb Croutons

2nd Course

Grilled Achiote Pork Tenderloin

Frizee, Pickled Red Onions and Fresno Chili, Fire Roasted Poblano Mash Potato

OR

Seafood And Spanish Chorizo Risotto

P.E.I Mussels, Littleneck Clams, Prawns, Scallops, Tomato Broth

OR

Crisp Parmesan & Chive Polenta

Chef's Blend Mushroom and Dino Kale Ragout

3rd Course

Blood Orange Panna Cotta

Toasted Fennel- Citrus Short
Bread Cookie

OR

Chocolate Fondue

Warm Dark Chocolate Ganache, Assorted Treats for Dipping

Executive Chef Julian Vasquez

Proud participant in the Sacramento Farm to Fork initiative utilizing, local seasonal produce when it is available. Local purveyors include but not limited to: Del Rio Botanical; Twin Peaks Orchards; River Dog Farms; Dwelley Farms.

