



DINE DOWNTOWN 2024

**THIS THREE COURSE MENU IS PRESENTED AT \$45 PER PERSON
A DOLLAR FROM EACH MEAL WILL BENEFIT THE
SACRAMENTO FOOD LITERACY CENTER**

POUR COMMENCER

POTAGE PARMENTIER

Soup of Roasted Potato & Leek, Crispy Onions

SALADE DES CHICOREES

Endives, Frisee, Raddiccio & Mesclun, Sliced Apple,
Apple Cider Vinaigrette

PLATS PRINCIPAUX

GIGOT D'AGNEAU

Braised Lamb Shank, Tomato, Onion, Red Wine
& Bay, Polenta & Arugula

BOEUF BOURGUIGNON

Braised Beef Short Rib, Mushrooms, Seasonal
Root Vegetables, Turnip, Carrot, Red Wine &
Beef Stock Reduction

SUPRÊME DE VOLLAILE

Pan Seared Mary's Organic Chicken Breast &
Drum, Leek infused Chicken Demi-glace, Crispy
Potatos, Briased Chard, Mustard Seed

SAUMON SAUCE D'ORANGE SANGUINÉE

Pacific Farmed Salmon Filet, Butternut Squash
Risotto, Blood Orange Buerre Blanc

GNOCCHI CREMEUSE AVEC CHANTRELLES

Sweet Potato Gnocchi, Pine Nuts, North Coast
Chantrelles, Sunchoke Cheese Crema,
Seasoned Bread Crumbs

DESSERT

MOUSSE AU CHOCOLATE

Chocolate Mousse, Berry Coulis, Fresh Fruit

BABA AU RHUM

Sponge Cake, Rum Syrup, Chantilly



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