



Dine Downtown 2024

First Course

Mediterranean Lamb Meatballs

Harissa, Apricot Chutney, Naan Bread

OR

Parmentier Soup

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

Second Course

Grilled Achiotte 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

Third Course

Blood Orange Panna Cotta

Toasted Fennel- Citrus Short Bread Cookie

OR

Flourless Chocolate Cake

Vanilla Ice Cream, Raspberry Sauce



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.