



# DINE DOWNTOWN

JANUARY 12-21, 2024

MENU SUBJECT TO CHANGE

## FIRST

### ARCADIAN MIXED GREENS

APPLE HILL APPLES, DRIED CRANBERRIES, CANDIED PECANS, SHAVED RED ONION  
WARM BACON VINAIGRETTE

## SECOND

PLEASE CHOOSE ONE

**OVEN-ROASTED BREAST OF CHICKEN**  
YUKON POTATO WEDGES, GRILLED ASPARAGUS  
CHICKEN DEMI-GLACE

**PAN-SEARED SKUNA BAY SALMON\***  
SMASHED FINGERLING POTATOES, CRISPY DINO KALE  
BUTTERNUT SQUASH PURÉE, LEMON-HERB BEURRE MONTÉ

## THIRD

PLEASE CHOOSE ONE

**VANILLA CRÈME BRÛLÉE**  
SEASONAL FRUIT COMPOTE, MICRO MINT

**CHOCOLATE MOUSSE CAKE**  
BROWNIE CAKE, CHOCOLATE MOUSSE, CHOCOLATE NAMELAKA  
PUFFED RICE CRUNCH, LOCAL RASPBERRIES

## 45 PER PERSON

## WINE FLIGHTS

2-OZ POUR OF EACH

### DINE DOWNTOWN FLIGHT

2021 DAOU ROSÉ, PASO ROBLES  
2021 NIETO SENETINER *CAMILA* MALBEC, MENDOZA  
2019 ARALDICA, BARBERA D'ASTI

## 15 PER PERSON

### SOMMELIER FLIGHT

2021 AUTEUR CHARDONNAY, SONOMA COAST  
2021 SANDHI PINOT NOIR, STA. RITA HILLS  
2021 EXIT WEST RED BLEND, RED HILLS, LAKE COUNTY

## 25 PER PERSON

**EXECUTIVE CHEF STEPHEN ASHLEY**  
**CHEF DE CUISINE MICHAEL POWERS**      **SOUS CHEF STEVEN PRICE**  
**PASTRY ASSISTANT SANDY AGUIRRE**

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.