

DINE DOWNTOWN SACRAMENTO JANUARY 10 - 19, 2025 MENU

FIRST

Artisan romaine
Shavings of winter vegetables, crisp fried quinoa, and apple cider vinaigrette

with choice of: House made potato chips and herbaceous onion dip or Acme bread and hummus

MAIN

Steelhead pan roasted with crispy skin, marble potatoes, horseradish cream, tarragon oil, trout roe.

OR

House made pasta with winter vegetables & local cheese

with a choice of:

Beer batter fried delicata rings

OR

Roasted vegetables and Seka Hills olive oil

DESSERT

Chocolate avocado mousse

OR

Donut holes with Gunther's vanilla ice cream, caramel, fruit

\$45 per person + tax + gratuity \$28 wine flight