



DINE DOWNTOWN 2025

THIS THREE COURSE MENU IS PRESENTED AT \$45 PER PERSON

PLEASE CHOOSE ONE ITEM FROM EACH SECTION

DUE TO HIGH VOLUME WE KINDLY DECLINE SUBSTITUTIONS

POUR COMMENCER

POTAGE ÉPAIS DE TOPINAMBOUR ET CHAMPIGNONS

Purée of Roasted Sunchoke & Mushroom, Shallots,
Cream, Ham & Gruyère Gougère

SALADE AU COEUR DE LAITUES

Local Butter Lettuces, Sherry & Dijon Vinaigrette,
Fresh Herbs, Shaved Radish

PLATS PRINCIPAUX

PAVÉ DE SAUMON POËLE AU LENTILLES VERT

Pan-Seared Coho Salmon Filet,
French Lentils, Mirepoix, Flowering Kale,
Citrus Buerre Blanc

RISOTTO AU COURGETTE ET SHITAKE

Arborio Rice with Roasted Butternut Squash,
Pear, Local Shitake, Pistachios & Grana Padano

BŒUF BOURGUIGNON

Braised Beef Short Rib, Potatoe Purée,
Mushrooms, Snow Peas, Carrots,
Red Wine Reduction.

GUILLAUME'S CASSOULET

Duck Confit, Garlic Sausage, Pork Belly, On a
Bed of Tarbais Beans, Mirepoix, breadcrumbs

GIGOT D'AGNEAU AU FOUR

Cuts of Roast Leg of Lamb, Root Vegetables,
Chickpeas, Herb & Mustard Sauce

DESSERT

GÂTEAUX AUX CAROTTES AMERICAINE

Our Rendition of a Classic Carrot Cake
with Pineapple & Cream Cheese Frosting

BABA AU RHUM

Sponge Cake Soaked in Spiced Rum
Syrup, Apricot Preserve, Chantilly

THIS MENU IS NOT ELIGIBLE FOR BROADWAY SACRAMENTO'S DISCOUNT

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