

January 9 – 18, 2026

Enjoy a 3-course meal for \$45/per person Offered only at Dinner Service

COURSE 1

choose one

New Beginnings Salad (vegan)

Romaine, pickled carrots, candied pepitas, red onion, diced tomatoes, pear slices, blackberries, cider vinaigrette

Fried Green Beans (vegan)

Breaded and fried green beans, Cajun spiced and served with creamy siracha sauce

COURSE 2

choose one

Fried Rock Fish and Grits

Fried Rock fish filets over a bed of Porch's cheesy grits, pickled Fresnos, and lemon caper sauce

Blackened Squash and Marinated Tofu (vegan)

Blackened squash and marinated fried tofu over cauliflower puree, pickled onions, red pepper coulis

Wild Mushroom Risotto

Oyster and maitake mushrooms, white onion, sage, parmesan cheese tossed together in a traditional risotto with Cajun seasoning

COURSE 3

choose one

Biscuit Egg Tart
Peruvian egg custard in a flakey biscuit crust

Vegan Vanilla Cupcake
Vanilla cupcake with a zesty orange (vegan) buttercream frosting



1815 K Street, Sacramento 95811

*Excludes alcohol, tax & gratuity