



DINE DOWNTOWN 2026

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

SOUPE A L'OIGNON GRATINE

French Onion Soup, Beef Stock, Gruyère, Crouton

SALADE ROQUETTE ET ENDIVES

Endive & Arugula, Apples, Dates, Blue Cheese Crumble, Honey-Dijon Vinaigrette, Candied Walnuts

PLATS PRINCIPAUX

FRICASSÉ DE SAUMON AU SAUCE OSEILLE

Farmed Atlantic Salmon, Local Winter Squash Infused Risotto, Sorrel Leaves sautéed in Butter, White Wine & Cream

COQ AU VIN

Mary's Organic Chicken, Slow Braised in Red Wine, Celery, Bacon, Mushrooms, Pearl Onions, Crispy Polenta

BŒUF BOURGUIGNON

Braised Beef Short Rib, Mushrooms, Seasonal Root Vegetables, Turnip, Carrot, Red Wine & Beef Stock Reduction, Pressed Gold Potatoes

PASTA ALLA NORMA

Rotating House Made Pasta, Eggplant Basil Tomato Sauce, Brocolinni, Parmesan & Romano

DESSERT

POT-AU-CREME CHOCOLATE

Thick Chocolate Baked Custard, Berry Coulis

THIS MENU IS NOT ELIGIBLE FOR BROADWAY SACRAMENTO'S DISCOUNT

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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 POÊLE 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 Puree, 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

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