

Wine & Dine Menu

The Firehouse Restaurant

First Course

Tomato Chevre Tartlet

Pate brisee filled with caramelized onions and heirloom tomato confit
crispy prosciutto-mache salad with aged balsamic drizzled and extra virgin olive oil
2007 Lava Cap Winery Muscat Canelli Reserve, El Dorado

Second Course

Tuscan Salmon

Summer truffled-artichoke-tomato tapenade with sheep's milk feta
white bean-cipollini onion puree and herb-roasted potatoes
2006 Gold Note Reserve Chardonnay, Fair Play

OR

Pork Loin

Savory streusel crust and fresh local peach compote
lemon thyme-brie-bacon mash and bourbon-spiced demi-glace
2005 Mount Aukum Winery Syrah, Fair Play

Dessert

Mango-Berry Semifreddo

Semi-frozen mousse with tropical fruit salsa
taro chalice and exotic coulis
1996 Renaissance Late Harvest Riesling, Sierra Foothills

Vegetarian option available upon request.

\$48.00 per person