



## **Champagne Dinner**

**Thursday, February 25<sup>th</sup> and March 4<sup>th</sup> – 6:30 p.m.**

*[reservations available only by calling 916-789-2002]*

### **First Course**

#### **Dungeness Crab Ravigote**

*with chilled crabmeat, classic herb and caper sauce,  
baby arugula and sweet potato crostini*

**Veuve Clicquot Yellow Label**

### **Second Course**

#### **Crisp Pan-Seared Artichokes**

*Estate Meyer lemon aioli, toasted pine nuts and shaved parmesan reggiano*

**Moët & Chandon Imperial Brut**

### **Third Course**

#### **Champignons sur Toste**

*Chanterelle mushrooms braised in butter and thyme, brioche toast points*

**Dom Perignon - 2009**

### **Fourth Course**

#### **Reverse Seared Filet Mignon**

*parsnip purée, rosé Bèarnaise, crispy duck fat fries*

**Veuve Clicquot Rosé**

### **Dessert**

#### **Milk Chocolate Pot de Crème**

*brandy cherry infused whipped crème*

**Moët & Chandon Brut Rosé**

**\$125 per person**

*plus tax and 20% gratuity*