



Champagne & Sparkling Dinner

Thursday, February 29th

6:30 p.m.

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

First Course

Green Apple Salad

arugula and mixed greens with a pomegranate molasses dressing, rosemary- and thyme-roasted pistachios, crispy pancetta, green Granny Smith apples and Fontina cheese

Chandon Garden Spritz

Second Course

Pan-Seared Jumbo Scallop

lemongrass bechamel, red rice pilaf and fried kale chips

Chandon Blanc de Pinot Noir

Third Course

Braised Pheasant

Blood orange -braised pheasant with a red wine, wild mushroom risotto, blistered cherry and pear tomatoes

Moët & Chandon Imperial Brut

Fourth Course

Truffle Butter Filet

petite filet medallions with a truffled butter sauce over house-made gnocchi

Veuve Cliquot Yellow Label

Fifth Course

Dark Chocolate Mousse

with candied wild berries and toasted almonds

Ruinart Rosé

\$135 per person

plus tax and 20% automatic service charge

MUST BE 21 OR OLDER TO ATTEND

MENU ITEMS SUBJECT TO CHANGE

*02/16/24