

THE FIREHOUSE

RESTAURANT

FEBRUARY CHEF'S TASTING MENU

~FIRST COURSE~

SMOKED TENDERLOIN CARPACCIO

HERBED CHÈVRE CROQUETTE AND BAGUETTE CROSTINI
CAPERS, ONIONS, PARMIGIANO-REGGIANO AND WHITE TRUFFLE OIL
2009 GRATIEN & MEYER BRUT ROSÉ, SAUMUR

~SECOND COURSE~

SEA SCALLOP

PAN SEARED WITH LIMONCELLO GLAZE AND TAPIOCA CAVIAR
ROASTED SHALLOT SOUBISE AND WATERCRESS SALAD
2009 TERLATO & CHAPOUTIER MALAK VIOGNIER, PYRENES

~ENTREMETS~

BLACKBERRY-LIME SORBET

~THIRD COURSE~

TARTUFATA DUCK

SMOKED DUCK BREAST WITH MANCHEGO-FOIE GRAS RISOTTO
SALT-CURED EGG YOLK AND TRUFFLED MUSHROOM JUS
2009 BONNEAU SANGIACOMO VINEYARD PINOT NOIR, LOS CARNEROS

~FOURTH COURSE~

BISTECCA

CHARGRILLED RIB-EYE MARINATED IN LEMON AND OLIVE OIL
PURÉE OF CELERY ROOT AND PURPLE POTATO GNOCCHI
2006 CEDAR KNOLLS CABERNET SAUVIGNON, NAPA VALLEY

~FIFTH COURSE~

GIANDUJA MOUSSE BOMBE

CHOCOLATE MOUSSE CAKE, HAZELNUT ROYALTINE CRUST
RASPBERRY-ZINFANDEL SORBET AND COCOA NIB CRÈME FRAÎCHE
1993 CAVE DE L'ABBÉ ROUS CUVÉE CHRISTIAN REYNAL GRAND CRU, BANYULS

\$68 FOOD ONLY ↻ \$98 WITH WINE PAIRINGS

DENEb WILLIAMS ~ EXECUTIVE CHEF

JILL BERGER ~ PASTRY CHEF

MARIO ORTIZ ~ WINE DIRECTOR/SOMMELIER

PAUL MARSH ~ CERTIFIED SOMMELIER

BRIAN MAYER ~ CERTIFIED SOMMELIER

FRANK CARNEY ~ SOMMELIER

AS A COURTESY TO OTHER GUESTS, PLEASE TURN OFF ELECTRONIC DEVICES.
A SERVICE CHARGE OF 20% WILL BE ADDED TO PARTIES OF EIGHT OR MORE.

1.12