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jan 05 The Firehouse Restaurant – “Dine Downtown”

by Cristina Dayton

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Each year the Downtown Sacramento Partnership produces “Dine Downtown Restaurant Week.” For 10 days only, local chefs at 30 restaurants create special three-course dinner menus for only \$30 per person. The Partnership contacted the SacFoodies and asked if we would like to review a preview at a participating restaurant. Of course we all jumped at the idea of this generous opportunity but lucky for me I was chosen. I did not have a restaurant preference so the Partnership selected the **Firehouse Restaurant** in Old Sacramento and made reservations for me and my husband.

Although I’ve lived in Sacramento for 11 years, I’ve never been to the Firehouse Restaurant. Not for any particular reason other than I just had not made my way over to that part of town. So, needless to say, I had no expectations or opinion, other than my husband’s faint memory of a company party some five years ago.

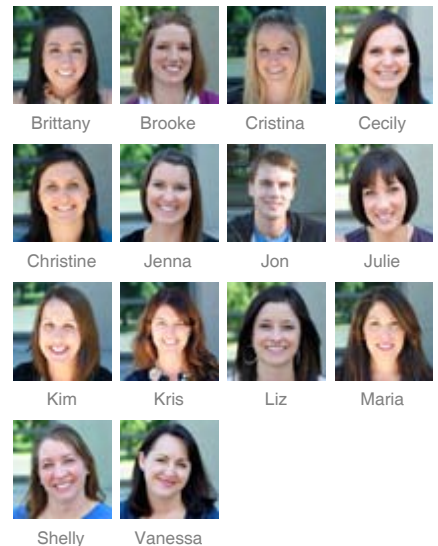
Upon arrival I was moved to the sublime by the historical beauty and exquisite décor. With the high ceilings, beautiful chandeliers and walls lined with rich mahogany, I could just picture Artie Samish in the corner smoking a cigar with Governor Merriam discussing slush funds. We were promptly seated in a back corner booth with a view of the entire restaurant, in my opinion; it was the best seat in the house.

The Dine Downtown menu provided us with a choice between soup or salad, four entrées and two desserts. I chose the mixed green salad, chicken forestière and chocolate cheesecake while my husband enjoyed the lobster bisque, pork tenderloin and lemon bar.

about the blog

SacFoodies is a blog that examines all things food-related, from local Sacramento events to restaurants worldwide to a long list of traditional and gourmet recipes. Authored by Sacramento communications professionals who are experts in food marketing — and who have a passion for food and drink— the blog covers all things culinary from several different perspectives.

meet the SacFoodies



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Mixed Greens with Fried Goat Cheese Croquettes, Honey-Spiced Almonds and Pickled Golden Beets



Lobster-Roasted Parsnip Bisque



Chicken Forestière with Wild Mushrooms



Pork Tenderloin with Braised Radicchio and a Carmelized Apple Arugula Salad



Demitasse-Chocolate Cheesecake with Gold Dusted Coffee Beans



Lemon Bar with Raspberry Jam, Italian Meringue and Lemon Gelato

What they don't mention on the menu are the special accoutrements provided in between courses. The amuse bouche, French for a tiny bite-sized morsel traditionally served before the first course of a meal, consisted of delicately prepared carrots and beets, topped with caviar, curly parsley and crystallized lemon peel, accompanied by crème fraiche. The intermezzo, Italian for a composition which fits between other musical or dramatic entities, but in this case a meal; was a lemon cucumber sorbet. The flavor brought me right back to a soothing, calm place such as a day spa when cucumber water is provided after a luxurious massage. A perfect treat to enjoy before my main course.*

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recent comments

Rich U.: Solid list! I'd definitely add brunch at Zazie over in Cole Valley. Pinkie's challah French...

Catherine: got another for you. Cafe Jacqueline – all souffles!!

Amber: I always love reading your New Year's predictions. Did last year's come true? Will you have a...

sacfoodies: Hi Moe – Thank you for pointing that out, we have made this correction to the post. Thank you for...

Moe Hong: Please correct your article above – GoGi is not a food truck, but a cafe with a window in front. And...

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I could go on and on about every taste, sensation, enjoyment and pleasure but I want to save that experience for you. Just know the attention to detail in each course was faultless. The service was beyond expectations. The passion that went into creating and preparing the menu was entirely evident in the execution of every course. Not one stone went unturned. Words cannot describe their success so please, use your imagination and enjoy the photos above and wish the Internet could fulfill your senses of taste and smell.

A very special thank you to the Executive Chef, Deneb Williams; Pastry Chef, Jill Berger; our server John and Megan at the Downtown Sacramento Partnership.

Dine Downtown Restaurant Week begins January 7 and runs through January 16. Please visit www.downtownsac.org for a list of participating restaurants and menus. You can also check out our review of The Firehouse Restaurant’s lunch menu [here](#).

SacFoodies was provided two complimentary meals and was not compensated for this review.

*Please note the Amuse Bouche and Intermezzo are subject to change.

3 Comments



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Draper | Jan 5, 2011 at 3:51 pm

Fantastic experience. The Firehouse really has it figured out; pleasant atmosphere, great food and especially friendly and professional staff.

Guest Dine Downtown review: Sac Foodies preview The Firehouse |

Jan 5, 2011 at 5:09 pm

[...] [Read her full review >> Sacfoodies.com: The Firehouse Restaurant – “Dine Downtown” \[...\]](#)



Vinzeno Guccjione | Jan 5, 2011 at 6:58 pm

As the Executive Chef for Torme’s Jazz Bar & Restaurant in Palm Springs Ca. I can singularly appreciate what Ms. Dayton so aptly described as Food with a Passion.

My only regret is that I only get to Sacramento a few times a year. Kudos to the Firehouse, their Chef & Staff for keeping the “Passion” alive. And to Ms. Dayton who obviously know’s her “Food” A real “Foodie” you mihgt say.

Respectfully.....Vincenzo guccione

