

PRESS RELEASE

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IT'S OUT WITH THE OLD, IN WITH THE NEW AT THE FIREHOUSE

Executive Chef Deneb Williams and Pastry Chef Jill Berger Introduce New Winter Menus

SACRAMENTO, Calif., Jan. 20, 2011— Sacramento's "Best of the Best (Money No Object)," restaurant is proud to announce the launch of its new winter à la carte menus. The launch began on January 6 with a new [lunch menu](#), and continued with [dinner](#) and [dessert](#) menus on January 13.

Firehouse Executive Chef Deneb Williams and Pastry Chef Jill Berger have teamed up to offer guests a new and delicious twist on continental classics. Some of the new lunch items include the Lobster-Roasted Parsnip Bisque with caramelized leeks, potatoes and fennel cream sherry-infused lobster velouté; the achiote-citrus rubbed Wood-Roasted Salmon, which is roasted on cedarwood and served with confit potato coins, wild arugula salad and black bean-cilantro vinaigrette; the Forestière Tenderloin Tips with white wine, herbs and wild mushrooms in a truffled demi sauce with pecorino Romano-potato dauphinoise and roasted root vegetables; and the Chimichurri Steak Sandwich, which is made up of tender marinated rib-eye chargrilled with a zesty Argentinian sauce, wild arugula, caramelized onions and roasted tomato jam. Lunch sandwiches and entrées are priced from \$12 to \$22.

Winter flavors really shine on the three-course dinner menu. For the first course, guests can choose from eight items including the Lobster Risotto, which includes butternut squash, mascarpone and butter-braised leeks and spiced pumpkin seed-lemon gremolata. The second course offers a choice of three salads and a soup, including the Spiced Pear-Crab Salad with poached pears, crisp prosciutto, creamy herb dressing, sweet pacific crabmeat and pickled vegetable slaw. The third course offers eight choices, including the pan-roasted Five-Spice Duck with blood orange-hoisin lacquer and spicy braised cabbage hot pot with ginger-sweet potato dumplings; and the black truffle-olive rubbed and chargrilled Lamb Noisette with Pecorino Romano-potato dauphinoise and roasted root vegetables. Dinner entrées are priced from \$22 to \$45.

For dessert, Berger has assembled a menu that's sure to please any palette. Desserts include: Demitasse-Chocolate Cheesecake, marbled chocolate and espresso cheesecake with chocolate wafer crust, vanilla mousse and black currant-anise jam; Gingersnap Tiramisu, mascarpone mousseline, gingersnap crust, caramelized pears, honey gelato, balsamic gastrique and pear gelée; Chocolate-Orange Torte, orange-scented chocolate mousse, Grand Marnier decadence cake, blood orange confiture and

chocolate sauce; and Toffee Bread Pudding, chocolate brioche, English toffee-glazed bananas and candied pecans; among others.

Lunch is served Monday - Friday from 11:30 a.m. to 2:30 p.m. Dinner is served from 5 to 10 p.m. Friday – Saturday, and Sunday through Thursday from 5 to 9:30 p.m. The restaurant is located at 1112 2nd Street in Old Sacramento.

ABOUT THE FIREHOUSE:

Named in Zagat “America’s Top Restaurants 2009,” The Firehouse is the most award-winning restaurant in the Sacramento region. Known for the most extensive wine collection in the Central Valley, The Firehouse specializes in delicious cuisine and premium wines, and offers a setting that features storied architecture and design. Housed in a historical landmark in Old Sacramento, the restaurant features weekday lunch services and dinner served daily. Dining options are as versatile as a breathtaking courtyard or one of many exquisite dining rooms, each a perfect space for any meal, regardless of the occasion. The Firehouse is also home to special events throughout the year including weddings and regular wine tastings in Sacramento’s only authentic underground wine cellar. For more information about The Firehouse, visit www.FirehouseOldSac.com or call (916) 442-4772 for reservations.

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