

PRESS RELEASE

FOR IMMEDIATE RELEASE:

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THE FIREHOUSE UNVEILS SIZZLING SEASONAL SUMMER MENU

Fresh Summer Favorites Now Available Along with Special 50th Anniversary Menu

SACRAMENTO, Calif., July 12, 2010— [The Firehouse](#), the most award-winning restaurant in Sacramento, has put the finishing touches on a delightful summer menu celebrating seasonal flavors and fine cuisine.

The new [lunch menu](#) is available now and the new [dinner menu](#) debuts on July 15. The Firehouse Executive Chef Deneb Williams has put his stamp on the summer menus by incorporating some of his favorite seasonal ingredients, including heirloom tomatoes, avocado and summer squash. Lunch entrees are priced from \$12 and dinner entrees start at \$22.

This summer at The Firehouse, guests can enjoy dishes such as: Dungeness Crab Cake with toasted cumin-avocado pico and smoked poblano-corn relish, sweet pepper coulis and micro cilantro salad; Heirloom Tomato Napoleon with vine-ripened tomatoes layered with buffalo mozzarella, fresh basil and sea salt, parmesan chalice with microgreens and aged balsamic vinaigrette; and Sea Scallops, pancetta-wrapped and pan-roasted, with wild arugula-fennel salad, summer squash ragoût and sweet corn-roasted garlic soubise.

In addition to the new summer lunch and dinner menus, The Firehouse also offers a special [50th Anniversary Menu](#) for two. In honor of its Golden Anniversary, guests can choose the following menu for just \$50 per person:

First Course *(select one of the following):*

Mixed Greens with baby greens, manchego, spiced soy nuts, poppy seed-sweet melon vinaigrette

Shrimp-Gypsy Pepper Bisque with fire-roasted sweet peppers in a shrimp velouté and spiced shrimp-scallion croquette

Second Course:

Chateaubriand for Two - A 16-ounce filet mignon, slow roasted then hand-carved, served with roasted potatoes and sautéed seasonal vegetables, sauce béarnaise and demi-glacé

Third Course *(select one of the following):*

Classic Vanilla Crème Brûlée with vanilla bean custard, caramelized sugar crust and served with seasonal berries

Chocolate Bombe with chocolate mousse cake, crisp royaltine crust, raspberry-zinfandel sorbet and cocoa nib crème fraîche

(MORE)

PRESS RELEASE

PAGE 2 of 2



ABOUT THE FIREHOUSE:

Celebrating its 50th anniversary and 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 building 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 throughout the restaurant —each a perfect space for any meal, regardless of the occasion. The Firehouse is also home to special events throughout the year including weddings, formal and casual parties 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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The Firehouse 50th Anniversary logo