

PRESS RELEASE

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CELEBRATE EASTER AT SACRAMENTO'S "BEST SPECIAL OCCASION" RESTAURANT *Firehouse Offers Three-Course Adult and Children's Brunch Menus, Outdoor Dining*

SACRAMENTO, Calif., April 12, 2011 – On Sunday, April 24, Sacramento's "Best Special Occasion" restaurant invites guests to enjoy a delicious Easter Brunch, specially created by Firehouse Executive Chef Deneb Williams and Pastry Chef Jill Berger.

Adults will enjoy a three-course menu that begins with a first course buffet of freshly baked pastries and seasonal fruit, handcrafted canapés and bruschetta, tossed salad and freshly baked breads with assorted artisan cheeses and cured meats.

Guests can then choose from five mouth-watering entrées and two delectable desserts.

~~Entrées~~

~Please select one ~

Pork Chop & Eggs

chargrilled with a pepper-honey glaze
brandied apricot-cipollini onion compote
served with sweet potato fries and scrambled eggs

Newport Eggs Benedict

fresh Oregon bay shrimp and herb-tomato velouté
toasted focaccia, sautéed spinach and poached eggs
served with roasted red potatoes

Santa Fe Tenderloin Scramble

tender filet mignon tips, crisp bacon, sweet peppers and caramelized onions
served on roasted red potatoes with homemade green chili
topped with pepper jack cheese and fried tortilla strips

Vegetarian Polenta

soft Parmesan polenta, fried green tomatoes and fresh mozzarella
sautéed seasonal vegetables with spring herb pesto
watercress-pickled fennel salad

Prawns and Scallops

sautéed tiger prawns and sea scallops

tossed in a creamy Dijon sauce and topped with herb gremolata
served with a warm rice-asparagus salad

~~Desserts~~

~Please select one ~

Chocolate-Peanut Butter Gâteau

dark chocolate mousse
decadent chocolate cake
peanut butter royaltine crust

Lemon Cheesecake

graham cracker crust
blueberry compote

The three-course Children's Menu includes the starter buffet and choice of Triple Berry Pancakes, Chicken Alfredo or the Rise & Shine with scrambled eggs, crisp bacon and potatoes, followed by an Oatmeal Raisin Cookie Sundae.

Awarded "Best Outdoor Dining," The Firehouse has seating in both the courtyard (weather permitting) and Courtyard Grill.

Brunch will be served from 10 a.m. to 2 p.m. The cost is \$39.95 for adults and \$14.95 for children 12 and under who order off the Children's Menu. Children 3 and under may enjoy the Starter Buffet for free. Reservations are required and can be made at www.FirehouseOldSac.com or by calling the restaurant directly at 916.442.4772. Valet parking is available.

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.

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