

PRESS RELEASE

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THE FIREHOUSE WELCOMES SPRING WITH NEW SEASONAL MENUS

Chefs offer classics, new creations and signature dishes sure to please any palate

SACRAMENTO, Calif., April 5, 2011 – Sacramento's most award-winning restaurant is celebrating the changing of the seasons with the launch of its new spring menus on April 7 for lunch and April 8 for dinner. Handcrafted and composed of fresh seasonal ingredients, The Firehouse's new lunch, dinner and dessert menus are sure to be a hit with guests.

Ranging from \$12 to \$22, Executive Chef Deneb Williams' spring lunch menu features the best sustainable-farmed elements the region has to offer. A few of the new menu items include Williams' signature Pork Belly appetizer with brandy-caramelized apricots, a warm bacon vinaigrette and arugula salad; White Corn-Lobster Bisque, caramelized shallots, leeks and fresh herbs in a cream sherry-infused velouté; Vegetarian Risotto Primavera, asparagus, Bloomsdale spinach, cipollini onions, tomato beurre fondue and pickled fennel salad; and Lamb Kebabs, tender lamb sirloin za'atar spice rubbed and chargrilled with corn-chickpea succotash and minted sorrel purée.

Dinner entrees start at \$22. Some of the new menu items include Tuscan Veal Cheeks, slowly braised in red wine and tomato with herbed ricotta gnocchi, horseradish persillade, crisp pancetta and spring pea purée, another of Williams' signature dishes. Also on the menu is the "Day Boat" Fresh Fish, only the freshest catch from our local waters and around the world. By popular demand, Williams' signature Frutti di Mare, a pan-roasted Nigerian salt water prawn and a 6-oz Maine lobster tail with pan-seared sea scallop and mascarpone-herb risotto, wild arugula salad and tomato beurre fondue, has been improved upon, if possible, and is the most expensive item on the menu, priced at \$56.

Those with a sweet tooth won't be disappointed with Pastry Chef Jill Berger's latest creations. Starting at \$8.50, some of the new items include a Strawberry Crumb Cake, warm strawberry coffee cake, pecan streusel, slow-roasted strawberries and vanilla gelato; a Praline Torte, hazelnut cake, chocolate mousse orange-scented risotto pudding and praline gelato; and Impossible Cake, layered flan and chocolate cake, cajeta crème sauce and banana caramel ice cream.

Berger's signature dessert, the Rainbow Roulette priced at \$10, includes six bite-size portions of delectable diplomat creams – fresh blueberries and Devonshire cream, green

tea-blackberry cassis, red berries and pistachio cream, Dulce de Leche, chocolate praline with hazelnuts and a Grand Marnier with citrus confiture – all topped with handcrafted macaroons. Plated on a painter's palette and accompanied by a card that details every ingredient, Berger's newest creation is a true work of art!

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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