

PRESS RELEASE

FOR IMMEDIATE RELEASE:

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Sacramento's Most Romantic Restaurant Celebrates Valentine's Day

SACRAMENTO, Calif., Jan. 25, 2011 — Celebrate the most romantic day of the year at Sacramento's "Most Romantic" restaurant. This February 14, [The Firehouse](#) will serve a delicious five-course [menu](#), as well as an equally delicious five-course vegetarian/vegan menu.

Both menus, created by Executive Chef Deneb Williams, showcase The Firehouse's award-winning, inventive nouveau continental cuisine. Seasonal ingredients, elegantly prepared and presented, promise to make Valentine's Day an experience to remember. Guests have a choice of selecting one item for each course.

First Course

Choice of:

- Seared and peppercorn-coriander encrusted Ahi Tuna with honey-scented fennel ragout or
- Pears and Camembert en Croûte with winter spiced-orange marmalade and Grand Marnier gastrique

Second Course

Choice of:

- Raspberry Quail served in a Chambord-balsamic glaze with brown butter-tarragon couscous or
- Walnut Shrimp with sweet chili and cayenne-spiced walnuts and candied ginger-mint gremolata

Third Course

Choice of:

- Lobster-Coconut Soup with mild curry, roasted root vegetables and gingered coconut velouté or

- Roasted Beet Salad with maple-chili glaze, pickled black currants and blue cheese croquettes

Intermezzo

- Cranberry-Chardonnay Sorbet

Fourth Course

Choice of:

- Lamb Noisette with hibiscus-rhubarb chutney, French lentils with braised leeks and pickled fennel-watercress salad
- Pancetta-wrapped Pork Tenderloin with huckleberry demi, purple potato-pork belly hash and roasted brussels sprouts
- Chargrilled Filet Mignon with Gorgonzola-garlic cream gnocchi and marsala demi-glacé
- Sea Scallops with wild mushroom-mascarpone polenta, crisp fried prosciutto and roasted garlic-cauliflower soubise

Fifth Course

Choice of:

- Whoopie Pie with dark chocolate cake, raspberry coulis, house-made marshmallow crème, hazelnut dust and praline gelato or
- Island Affair with mango and guava mousses layered on vanilla chiffon cake, tropical fruit confit and coconut sorbet

The cost is \$115 per person. The menu is subject to change. Seatings are available from 5 to 10 p.m. in the Main Dining Room and Courtyard Grill. Reservations are required, and can be made by calling the restaurant directly at (916) 442-4772. Valentine's Day at The Firehouse is an annual sell-out, so guests should not delay to make reservations. 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 for reservations.

#

RELATED LINKS:

[The Firehouse Blog: No. 3 Wine & Dine Dispatch](#)
[The Firehouse on Twitter](#)
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THE FIREHOUSE

RESTAURANT

VALENTINE'S DAY

~~FIRST COURSE~~

~PLEASE SELECT ONE~

SEARED AHI TUNA

PEPPERCORN-CORIANDER ENCRUSTED
WITH HONEY-SCENTED FENNEL RAGOÛT

PEARS AND CAMEMBERT EN CROÛTE

WINTER SPICED-ORANGE MARMALADE
GRAND MARNIER GASTRIQUE

~~SECOND COURSE~~

~PLEASE SELECT ONE~

RASPBERRY QUAIL

CHAMBORD-BALSAMIC GLAZE
BROWN BUTTER-TARRAGON COUSCOUS

WALNUT SHRIMP

SWEET CHILI AND CAYENNE-SPICED WALNUTS
CANDIED GINGER-MINT GREMOLATA

~~THIRD COURSE~~

~PLEASE SELECT ONE~

LOBSTER-COCONUT SOUP

MILD CURRY AND ROASTED ROOT VEGETABLES
GINGERED-COCONUT VELOUTÉ

ROASTED BEET SALAD

MAPLE-CHILI GLAZE, PICKLED BLACK CURRANTS
BLUE CHEESE CROQUETTES

~~INTERMEZZO~~

CRANBERRY-CHARDONNAY SORBET

~~FOURTH COURSE~~

~PLEASE SELECT ONE~

LAMB NOISETTE

HIBISCUS-RHUBARB CHUTNEY
FRENCH LENTILS WITH BRAISED LEEKS
PICKLED FENNEL-WATERCRESS SALAD

PORK TENDERLOIN

PANCETTA WRAPPED, HUCKLEBERRY DEMI
PURPLE POTATO-PORK BELLY HASH
ROASTED BRUSSELS SPROUTS

FILET MIGNON

CHARGRILLED BEEF TENDERLOIN
GORGONZOLA-GARLIC CREAM GNOCCHI
MARSALA DEMI-GLACÉ

SEA SCALLOPS

WILD MUSHROOM-MASCARPONE POLENTA
WITH CRISP FRIED PROSCIUTTO
ROASTED GARLIC-CAULIFLOWER SOUBISE

~~FIFTH COURSE~~

~PLEASE SELECT ONE~

WHOOPIE PIE

DARK CHOCOLATE CAKE, RASPBERRY COULIS
HOUSE-MADE MARSHMALLOW CRÈME
HAZELNUT DUST AND PRALINE GELATO

ISLAND AFFAIR

MANGO AND GUAVA MOUSSES
LAYERED ON VANILLA CHIFFON CAKE
TROPICAL FRUIT CONFIT AND COCONUT SORBET

\$115 PER PERSON

DENEB WILLIAMS ~ EXECUTIVE CHEF
JILL BERGER ~ PASTRY CHEF

AS A COURTESY TO OTHER GUESTS, PLEASE TURN OFF ELECTRONIC DEVICES.
SPLIT ENTRÉES NOT PERMITTED. ☞ TAX, GRATUITY AND BEVERAGES NOT INCLUDED.
SERVICE CHARGE OF 20% WILL BE ADDED TO PARTIES OVER SIX GUESTS.
SPECIAL HOLIDAY MENU. ☞ NOT VALID WITH ANY OTHER OFFER.
A CORKAGE FEE OF \$20 WILL BE APPLIED PER 750 ML BOTTLE BROUGHT INTO THE RESTAURANT.

THE FIREHOUSE

RESTAURANT

VALENTINE'S DAY VEGAN AND VEGETARIAN MENU

~~FIRST COURSE~~

~PLEASE SELECT ONE~

VEGAN FIG BRUSCHETTA

BALSAMIC-ROASTED FIGS, CIPOLLINI ONIONS
TOASTED PISTACHIOS AND GRILLED FOCACCIA

PEARS AND CAMEMBERT EN CROÛTE

WINTER SPICED-ORANGE MARMALADE
GRAND MARNIER GASTRIQUE

~~SECOND COURSE~~

~PLEASE SELECT ONE~

VEGAN WALNUT TOFU

SWEET CHILI AND CAYENNE-SPICED WALNUTS
CANDIED GINGER-MINT GREMOLATA

GNOCCHI ARRABBIATA

CRUSHED CHILIES, ROASTED RED PEPPERS
ROASTED TOMATOES, PARMIGIANO-REGGIANO

~~THIRD COURSE~~

~PLEASE SELECT ONE~

VEGAN CURRIED-COCONUT SOUP

MILD CURRY AND ROASTED ROOT VEGETABLES
GINGERED-COCONUT VELOUTÉ

ROASTED BEET SALAD

MAPLE-CHILI GLAZE, PICKLED BLACK CURRANTS
BLUE CHEESE CROQUETTES

~~INTERMEZZO~~

CRANBERRY-CHARDONNAY SORBET

~~FOURTH COURSE~~

~PLEASE SELECT ONE~

VEGAN LENTIL RAGOÛT

CARAMELIZED ONIONS, BRAISED LEEKS
ROASTED RUBY BEETS AND PARSNIPS
PICKLED FENNEL-WATERCRESS SALAD

POTATO-CAULIFLOWER DAUPHINOISE

GOLDEN POTATOES AND GRUYÈRE
CAULIFLOWER AND ROASTED GARLIC CRÈME
SAUTÉED SEASONAL VEGETABLES

~~FIFTH COURSE~~

~PLEASE SELECT ONE~

VEGAN TROPICAL PASSION

PHYLLO CUP, MINTED-STRAWBERRY SALSA
COCONUT AND MANGO SORBETS
GUAVA AND RASPBERRY COULIS

WHOOPIE PIE

DARK CHOCOLATE CAKE, RASPBERRY COULIS
HOUSE-MADE MARSHMALLOW CRÈME
HAZELNUT DUST AND PRALINE GELATO

\$115 PER PERSON

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