



FIREHOUSE RESTAURANT PRESENTS TABLE FOR TWO

~FIRST COURSE~

~PLEASE SELECT ONE~

MIXED GREENS

CRISP APPLES, SPICED WALNUTS
POINT REYES FARMSTEAD BLUE CHEESE
CARAMELIZED SHALLOT-CIDER VINAIGRETTE

DUNGENESS-POTATO-LEEK BISQUE

WITH HINTS OF SHERRY AND THYME
PARMESAN CRISPS AND A
DUNGENESS CRAB CAKE

~SECOND COURSE~

CHATEAUBRIAND FOR TWO

16-OZ MARINATED FILET MIGNON SLOW ROASTED THEN HAND CARVED
SERVED WITH ROASTED POTATOES AND SAUTÉED SEASONAL VEGETABLES
SAUCE BÉARNAISE AND DEMI-GLACÉ

COLD WATER LOBSTER TAIL AVAILABLE AT ADDITIONAL PRICE.

~THIRD COURSE~

~PLEASE SELECT ONE~

CRÈME BRÛLÉE

VANILLA CRÈME BRÛLÉE
MIXED BERRY CHUTNEY

GIANDUJA MOUSSE BOMBE

CHOCOLATE MOUSSE CAKE
HAZELNUT ROYALTINE CRUST
RASPBERRY-ZINFANDEL SORBET
COCOA NIB CRÈME FRAÎCHE

\$50 PER PERSON

DENEB WILLIAMS ~ EXECUTIVE CHEF

JILL BERGER ~ PASTRY CHEF

TAX, GRATUITY AND BEVERAGES NOT INCLUDED. ☞ NOT VALID WITH ANY OTHER OFFER.

SERVICE CHARGE OF 20% WILL BE ADDED TO PARTIES OF EIGHT OR MORE GUESTS.

AS A COURTESY TO OTHER GUESTS, PLEASE TURN OFF ELECTRONIC DEVICES.

A CORKAGE FEE OF \$20 WILL BE APPLIED PER 750 ML BOTTLE BROUGHT INTO THE RESTAURANT.