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GLUTEN FREE



VEGETARIAN



PRIVATE PARTY DINNER MENU

FOR GROUPS OF 15 TO 30 GUESTS

PASSED HORS D'OEUVRES

(ONE EACH PER PERSON)

ENDIVE SPEARS (GF) (V)
DUNGENESS CRAB CAKE WITH PEPPER AIOLI
MINI BEEF WELLINGTON
PORTOBELLO & PROSCIUTTO (GF)

19

SALADS

SELECT ONE OPTION FOR THE ENTIRE GROUP

MIXED GREENS

PICKLED ONION, POINT REYES FARMSTEAD BLUE CHEESE, SPICED
ALMONDS, ROASTED SHALLOT-CHAMPAGNE VINAIGRETTE

10

CAESAR SALAD

CRISP LETTUCE, HOUSE-MADE DRESSING, CROUTONS,
PARMIGIANO-REGGIANO

12

ENTRÉES

ORDERED NIGHT OF EVENT

SERVED WITH A STARCH AND VEGETABLE DU JOUR

THE FIREHOUSE FILET MIGNON

BLACK GARLIC DEMI-GLACE

52

GRILLED DUROC PORK CHOP

APPLE DEMI, BRAISED APPLE COMPOTE

39

DAY BOAT FRESH FISH

DAY BOAT FISH SELECTION, CORN SUCCOTASH

48

BAKED ORGANIC CHICKEN

BASIL-TOMATO RELISH

34

VEGETARIAN/VEGAN POLENTA (V)

SWEET CORN SUCCOTASH, AVOCADO-BASIL BUTTER

32

DESSERTS

SELECT ONE OPTION FOR THE ENTIRE GROUP

CHOCOLATE PAVÉ GÂTEAU

SALTED CARAMEL

12

CRÈME BRÛLÉE

VANILLA CRÈME BRÛLÉE, SEASONAL FRUIT

12

MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE. SPLIT ENTRÉES ARE NOT PERMITTED.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS