



## WINE APPRECIATION

An Introductory Class

**\$39**

Includes **class** and **4 wine tastings** followed by **light hors d'oeuvres** and **live music**



### Course includes:

- A systematic approach to evaluating wines
- The language of wine
- When to send a bottle back
- The best temperature for red wine and white wine
- Pairing Wine and Food
- And Much More

Offered Friday evenings at 6 pm

**RESERVATIONS &  
AVAILABLE DATES 379-5024**

### *Valentine's Dinner Menu*

#### *first course*

#### **Baby Arugula**

*with chickpeas, red onions, grape tomatoes, Manchego cheese, brioche croutons, red wine vinaigrette*

~or~

#### **Grilled Asparagus**

*with poached shrimp, roasted red pepper salad*

#### *second course*

#### **Filet Mignon**

*with cabernet herb butter, Point Reyes blue cheese and scallion, Yukon gold mashed potatoes*

~or~

#### **Pan Seared Scallops**

*with Romesco sauce, Spanish chorizo and fingerling potato hash*

~or~

**Apple Wood Bacon Wrapped Pork Tenderloin**  
*with wild mushroom and caramelized onion risotto*

~or~

#### **Vegetable Tagine**

*a sautéed medley of vegetables with Mediterranean herbs and spice, Middle Eastern cous cous*

#### *third course*

**Heavenly Flourless Chocolate Cake**  
*with vanilla bean ice cream and drizzled with a rich chocolate sauce*

-or-

#### **Trio of Sorbet**

*three seasonal flavors made from fresh fruit*

**\$79.00 per person plus tax and gratuity**

**916-441-4440**

Executive Chef Julian Vasquez \* Restaurant Manager Robert Smith

# The Pilothouse

## Wines by the Glass

### Sparkling Wines

Mionetto Prosecco Gold Label NV (187 ml)	10
Chandon Brût NV (187 ml)	12

### Sauvignon & Fume Blanc

Cabana Wine Sauvignon Blanc 2012	9
Ferrari-Carano Fume Blanc 2012	12
Provenance Sauvignon Blanc 2012	13

### Chardonnay

Château St. Jean Chardonnay 2011	9
Silver Palm Chardonnay (sans oak) 2012	10
Stemmler Chardonnay 2012	13
Frank Family Vineyards Chardonnay 2012	19

### Other Whites

Château Ste. Michelle Riesling 2012	8
J Vineyards Pinot Gris 2012	12
Kenneth Volk Vineyards Torrontes 2011	13

### Rosé

Cotes du Rhône Heritage 2012	10
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### Pinot Noir

Miomi Pinot Noir 2012	12
Cambria Julia's Vineyard Pinot Noir 2011	15

### Merlot

Ferrari-Carano Merlot 2011	13
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### Cabernet Sauvignon

Sterling Vineyards Meritage 2010	9
Seven Falls Cabernet Sauvignon 2009	11

### Zinfandel

Van Ruiten Old Vine Zinfandel 2009	11
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### Other Reds

Bogle Petite Sirah 2011	8
Fess Parker Syrah 2011	14
Hearst Ranch Winery 3 Sisters Cuvee 2009	15

### Imported Reds

Locations F-1 French Red Wine 2011	11
Locations I-1 Italian Red Wine 2011	11



All vintages subject to change

# The Pilothouse

## Appetizers

**P.E.I. Mussels 12.5**  
with Spanish chorizo, leeks, tomato,  
lemon white wine broth

**Flatbread 9.5**  
Prosciutto picante, fontina cheese, Bosc pear  
and arugula

**Fried Calamari 12**  
with sweet chili aioli

**Artisan Cheese Flight \* 14**  
St. Andre, French triple cream  
Idiazabal, Basque sheep's milk  
Valdeon, Spanish bleu cheese with goat's milk  
honeycomb, dried fruit and berries

**Dungeness Crab Cakes 13**  
with remoulade sauce

**Shrimp Fried Spring Roll 11**  
grilled shrimp napa cabbage, grilled pineapple  
red cabbage, carrots and green onions with a spicy  
ponzu sauce

## Soup & Salads

**Soup du Jour 6.5**  
made fresh daily

**House Salad \* 7**  
organic mixed greens, cucumber,  
cherry tomatoes with house champagne  
vinaigrette

**Roasted Beet Salad \* 8**  
roasted fennel, frizee, goat cheese, macadamia nuts  
and sherry vinaigrette

**Caesar Salad small 7.5 large 9**  
hearts of romaine, shaved grana-padano,  
croutons, our house made dressing

**Shrimp Louie \* 16**  
hearts of romaine, bay shrimp, asparagus,  
cherry tomato, hardboiled egg, kalamata olives

## Entrées

**Cajun Linguine small 10 large 16**  
Andouille sausage, chicken and shrimp with  
Cajun cream sauce

**Chardonnay Braised Half Chicken 18**  
shallot and pancetta jus, wild mushroom  
risotto cake

**Grilled Achiote Citrus Pork Chop \* 22**  
marinated pork chop with Poblano mashed  
potatoes, arugula, red onions, pickled Fresno  
chili, goat cheese, watermelon radish greens

**Pan Seared Sole 23**  
blue crab, lemon tomato sauce, leek and green  
onion croquette, garlic spinach

**Grilled Scottish Salmon Fillet \* 24**  
with Dijon tarragon glaze, French green lentils

**Seafood Cioppino \* 24**  
with fresh fish, aqua gem clams, P.E.I.  
mussels, scallops, prawns, Dungeness crab

**Seared Diver Scallops \* 25**  
white bean and Spanish chorizo ragout, baby  
spinach and pickled fennel

**Braised Short Ribs 26**  
wild mushrooms, pearl onions and natural jus,  
yam puree, roasted cauliflower

**Rib Eye Steak \* 30**  
Natural Country Beef \*\* with potato  
aligot and local greens

**Grilled Vegetable Tagine \* 17**  
a sautéed medley of vegetables & rice with  
Mediterranean herbs & spices

<p><b>Friday &amp; Saturday Special 34</b> Natural Country Beef ** 3 Course Prime Rib Dinner House salad, slow roasted prime rib, mashed potatoes, creamed spinach and dessert</p>
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**Executive Chef Julian Vasquez**  
**Restaurant Manager Robert Smith**

Proud participant in the Sacramento Farm to Fork initiative utilizing local seasonal produce when it is available. Local purveyors include but not limited to: Del Rio Botanical; Twin Peaks Orchards; River Dog Farms; Dwelley Farms; Feeding Crane Farms; Haney Organic Eggs.

\*Menu items with an \* are gluten free. \*\* Natural Country Beef is steroid and antibiotic free.

Gluten free beer & dessert available. Service charge of 18% for parties of 6 or more

