



# El Dorado Epicurean

*A progressive dinner for culinary adventurers*

**January 29, 2012**

For one night only the El Dorado County Visitor's Authority brings together the area's finest chefs offering an extraordinary opportunity to become an El Dorado Epicurean in a countywide progressive dinner. Choose from 7 different itineraries that include a delicious four course dinner, each course served at a different restaurant.

## How it works:

Complete the form below choosing one of the 7 available itineraries listed. Tickets may be purchased online using Paypal or credit card, by phone (800)457-6279 or in person at the El Dorado County Chamber of Commerce at 542 Main Street in Placerville. You will receive confirmation of your reservation and your culinary adventure tickets will be mailed to you with your itinerary and map. Travelers are responsible for their own transportation to each of the 4 destinations listed on their itinerary and must adhere to travel schedule provided. Ticket prices do not include beverages or gratuity. Special discounts for transportation, lodging, and more delectable deals throughout the county can be found at <http://www.visit-eldorado.com/culinaryadventure.php>

### Travel Schedule

4:00pm - 5:30pm	-	First Course	-	Appetizer
5:00pm - 6:30pm	-	Second Course	-	Soup/Salad
6:00pm - 7:30pm	-	Third Course	-	Entrée
7:00pm - 8:30pm	-	Fourth Course	-	Dessert

### Buy Tickets Now and Save!

\$50 per person or
\$90 per couple before January 13 <sup>th</sup> ,
55 per person after that date.

**PLACERVILLE ADVENTURE** — This delectable adventure of sharing delicious food and drink with like-minded companions begins at the enchanting [Sequoia Restaurant](#), a beautifully restored mansion that celebrates the joy of cordial living. The appetizer course will be scrumptious “Sequoia Dungeness Crab Cakes” served with a mélange of sauces and condiments. The second soup course takes you to [Powell's Steamer Co.](#) on historic Main Street in downtown Placerville. There choose between a velvety rich bowl of New England Clam Chowder, the savory Hangtown Red Clam Chowder or a crisp garden salad all accompanied by warm French bread. Stroll down Main Street where two entrée choices await at the new hot spot [Bricks Eats and Drinks](#). Persica Loin Chops served with fresh peach salsa or Chicken Victor with sundried tomato, mushroom, shallots, garlic & basil. [Zia's Italian Café & Gelato Bar](#) offers the perfect finito to this Placerville adventure, Caramel Gelato Coppetta with caramelized bananas, chocolate rosemary sauce, mascarpone crema and pine nut brittle.

**CRAB LOVER'S CULINARY ADVENTURE** – Epicureans have anxiously awaited the opening of Placerville's newest addition is [Independent Restaurant and Bar](#). The Grilled artichoke halves with Citrus dill honey aioli or House-Made Sage Flatbread with Garlic Asiago Spread should certainly be worth the wait. Owned and operated by the same family, the [Hey Day Café](#) is a relaxed, friendly gathering place for locals. Roasted tomato bisque soup is a perfect remedy for a chilly January evening. The highlight of the Crab lovers Culinary Adventure is, of course, the crab served at the [El Dorado County Fairgrounds](#). No need to fight for position at a crab feed this is how El Dorado Epicureans prefer their crustaceans. Fresh Dungeness Crab known around the world for its wonderful texture, its buttery flavor served with warm bread. Built in 1853 and beautifully restored, [Sequoia Restaurant](#) invites you top indulge yourself with their Bananas Foster for dessert - a wonderfully decadent dessert made from bananas over vanilla ice cream, with the sauce made from butter, brown sugar, cinnamon, dark rum, and banana liqueur served as a flambe'.

**AROUND TOWN ADVENTURE** - Limited to just 10 epicureans this exclusive adventure begins downtown at [Cascada Restaurant](#) where you will have a choice of two house favorites. Cascada Quesadilla - Chicken, bacon, spinach, artichoke hearts, avocado, onions and tomatoes, topped with cheese and served with pico de gallo and sour cream or Camarones Don Felipe -Jumbo shrimp wrapped in bacon, tossed in hot sauce and served on a bed of sautéed onions and peppers and a spicy picante sauce for dipping. Next your adventure takes you across town to the [El Dorado County Fairgrounds](#) serving your choice of fresh green salad or homemade clam chowder with warm bread. The third course is uptown at [Sequoia Restaurant](#), where you will experience the joy of cordial living, and the deep satisfaction of delicious food and drink shared with fond companions. Tonight's entrée is Chicken Saltimbocca - Organic Chicken Stuffed with Italian Prosciutto, Fontina Cheese & Fresh Sage with Red Wine Glaze. The grand finale is downtown for a truly decadent dessert at the [HeyDay Café](#)...warm triple fudge brownie topped with vanilla gelato.

**FAIR PLAY ADVENTURE** – This culinary journey takes you along the scenic byways of the Fair Play winegrowing region, one of El Dorado County's best kept secrets. [Fitzpatrick Winery and Lodge](#)'s long-held tradition of organic and sustainable farming can be tasted in the abundant flavors of crisp mescaline greens, seasonal vegetables and Katie's vinaigrette dressing. Right next door at [Skinner Vineyards and Winery](#) you'll enjoy the breathtaking 360 degree vistas of the Foothills and unimpeded views across the Sierra all the way to Pyramid Peak in Tahoe. Using local, seasonal and fresh ingredients, Chef Giovanni will bring your senses alive by creating layers of flavor in his northern Italian cuisine for the second course. Your travels then take you to [Gold Vine Grill](#), where family and friends come for a good time and great food. Prepare your tastebuds for Chef Greg's mouth watering Chicken Marsala. Nestled among the oaks, [Lucinda's Country Inn](#), invites you to finish this epicurean epic exploration by relaxing in front of their large fireplace with a scrumptious dessert bites and fresh brewed coffee.

**PLEASANT VALLEY ADVENTURE** - Designed with the experienced Epicurean in mind, this itinerary travels down the back roads of Pleasant Valley known for its Rhone Varietals and unexpected culinary gems. Kick off the evening at Mediterranean-inspired tasting room of [Mira Flores Winery](#) overlooking 252 acres of estate vineyards. You'll discover these fine wines are an exceptional value, and they pair beautifully with a variety of Chef-prepared specialty appetizers. For the second course [Auriga Wine Cellars](#) welcomes epicureans to their new tasting room. Choose between a warm spinach salad with bacon and almond brittle and roasted tomato soup, topped with creamy goat cheese both paired perfectly with their award winning wines. With all the charm of a French Country Inn you will feel right at home while you indulge in the robust flavours of French countryside cooking at [Zachary Jacques Restaurant](#). Tonight's entrée includes Cabernet Braised Beef Short Ribs served with Maitre d' butter potatoes gratin and fresh green beans wrapped in prosciutto. For the final course, adventurers must journey three miles west on Pleasant Valley road through the town of Diamond Springs, settled in 1848 and known for producing a 25 pound gold nugget, one of the largest ever found in El Dorado County. Travel 3.5 miles north on historic highway 49 to the [Sequoia Restaurant](#), in Placerville. Sequoia is more than just a restaurant. It's a destination, a refuge from the ordinary, where anything is possible and every event makes cherished memories. The crowning touch to this adventure...Bananas Foster - a wonderfully decadent dessert made from bananas over vanilla ice cream, with the sauce made from butter, brown sugar, cinnamon, dark rum, and banana liqueur served as a flambe'.

**El Dorado Hills Adventure** - This adventure begins in upscale community of El Dorado Hills, located on Highway 50 at the base of the Sierra Nevada foothills. Start the adventure off in high gear at [Ruffhaus Hot Dog Co.](#), taking culinarian's approach that introduces new and exciting concepts in a laid back environment worthy of hot dog sophistication. Sample a tasty trio of mini hot dog sliders with housemade sausages. Next [Relish Burger Bar](#), a special one of a kind interpretation of a classic burger joint. The décor is relaxed and fun with unusual art on the wall, comfy booths and interesting lighting. The 2<sup>nd</sup> course of the evening is a MESCLUN GREEN SALAD with Blue Cheese, Apples, Bacon, Candied Pecans & Balsamic Vinaigrette. The luck of the irish brings you to the newly opened [Kinnee O Reilly's Irish Pub & Restaurant](#) representing the best of Irish cuisine. You won't soon forget the hearty and delicious Irish Wellington, a New York Steak wrapped in puff pastry then baked until golden. Next Epicureans will appreciate the warm sophisticated ambiance provided by four beautiful fireplaces, a large stone top bar and fine cuisine prepared from scratch at

[Sienna Restaurant](#). Indulge your sweet tooth with the Pot de crème, a French dessert custard dating to the 17th Century.

**Surf & Turf Adventure** - This exclusive adventure is designed for just 10 epicureans to explore culinary delights from around the world without leaving the area. [Mia Sorella](#), will start the evening off with bacon wrapped scallops with spicy mayo with another delightful appetizer created for land lovers. For the second course head upstream on highway 50 to [Kobe Sushi and Grill](#) in Burke Junction located in Cameron Park. Choose between seared scallop salad with mustard vinaigrette, seared albacore steak salad, garlic ponzu and mix greens and poke salad served with tuna, onion, seaweed salad and house dressing. [ZacJack's Bistro](#), specializing in everyday gourmet cuisine, will feature a house favorite, Cabernet Braised Beef Short Rib served with French green beans and potatoes gratin. And for an unforgettable and completely decadent dessert the El Dorado Epicurean is unveiling the brand new [Crepe Town Café](#) in Burke Junction. Create a custom masterpiece with hot, freshly made crepes. Too many choices? How does a crepe filled with orange infused dark chocolate and topped with orange/cognac and whipped cream with a sprig of mint sound? Or Nutella and banana topped with whipped cream and chocolate sauce.