

PRESS RELEASE

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TEN22 ANNOUNCES NEW SPRING MENUS

New Items are Designed Using Fresh, Local, Seasonal and Organic Ingredients

SACRAMENTO, CA, April 5, 2011 – Spring is here, and so are Ten22’s new spring menus! Offering everything from tasty starters to succulent entrées and decadent desserts, Sacramento’s “Best New Restaurant” has something for every palate.

Launching April 8, the same day Ten22 celebrates the opening of its spacious, all-brick patio, the new menu is chalk full of delicious offerings. Lunch items start at \$7 and include Executive Chef Jay Veregge’s signature Sliced Pepperfin Sashimi and Spicy Pea Salad served with soy-abi jus; Thai Free-Range Chicken Spring Rolls served with red chili-lime dipping sauce; a Southern Pulled-Pork Sandwich, slow-roasted pork with Moravian coleslaw and sweet onion strings; BBQ Smokehouse St. Louis Cut Ribs, slow smoked and fire roasted with Moravian coleslaw and sweet potato fries; and Line-Caught Ahi Sliders, grilled rare with wasabi-sesame-soy mayonnaise and ponzu greens. The Fried Green Tomato Pizza with roasted tomato salsa, fontina cheese and cool ranch drizzle, a Ten22 favorite, will return as another one of Veregge’s signature dishes.

Using only the best ingredients the region has to offer, dinner entrées range from \$12 to \$23 and include a new signature dish of Grilled Wild Jumbo Prawns with coconut-mango basmati rice, cilantro salad and a Thai red curry sauce; Spanish Basque Paella, clams, mussels, Spanish chorizo and prawns in a red pepper-saffron broth; a Single-Source Pork Porterhouse with sweet corn pudding, smoked tomato relish and a smoked plum demi-glacé; and the Pan-Roasted Wild Steelhead Fillet with sweet corn and wild arugula salad, warm garlic panzanella and fines herbes oil press. There are several vegetarian options including the Organic Spring Vegetable Pasta with spring peas, basil, roasted red peppers in virgin olive oil and fresh citrus press.

With fresh seasonal fruits like strawberries, raspberries, pineapple, mango and lemon, the new dessert menu practically screams spring. New items start at \$5 and include the Meyer Lemon Bars, Meyer lemon curd and butter pastry with citrus sorbet; Wild Strawberry Cake, organic wild strawberries with rum cream and natural berry coulis; Raspberry Chocolate Fondant, raspberry layered with Valrhona chocolate cake with fresh berries and cream; Wild Mango Cheesecake with passion fruit gelée; and Pineapple-Coconut Bread Pudding with dark caramel and vanilla ice cream.

Enjoy Ten22 soon!

About Ten22

Ten22, Sacramento’s Best New Restaurant (2010), brings a casual-chic dining experience to Old Sacramento. Known for its fresh style and open architecture, Ten22 features palate-pleasing lunch and dinner menus to suit all tastes. Launched in 2009 and a sister restaurant to The Firehouse Restaurant, Ten22 boasts the largest selection of beers on tap than any other restaurant in

Sacramento. The family-friendly restaurant features a beautiful and modern outdoor patio, boardwalk dining, as well as a private event space for parties and large groups. For more information about Ten22, please visit www.Ten22oldsac.com or call 916.441.2211. Valet and validated parking available.

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