

PRESS RELEASE

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RETHINK YOUR THANKSGIVING PLANS

Ten22 Celebrates Thanksgiving with Delicious Multi-course Menus

SACRAMENTO, Calif., October 25, 2011 – Skip the work and start a new tradition – Thanksgiving at Ten22! Known for its use of fresh, local and seasonal ingredients, Ten22 offers guests delicious appetizers, succulent entrées and decadent desserts in a contemporary but casual, family-friendly atmosphere.

Specially created by Executive Chef Jay Veregge, Ten22's [farm-to-table Thanksgiving menu](#) features five mouthwatering courses, served from 12 noon to 7 p.m. on Thursday, November 24 for just \$32.95 per person. The menu follows:

~ Starter ~

Sonoma Butternut Squash and Coos Bay Cranberry Bruschetta
organic squash, wild cranberries and walnut levain

~ First Course ~

Local Farmed Pear Bisque

Steamboat Acres organic pears with toasted walnut pesto and warm allspice-ginger relish

~ Second Course ~

Warm Organic Chicory and Shaved Apple Salad

mixed organic Rio Vista chicory with shaved Gravenstein apples, Point Reyes blue cheese, dried Linden Bing cherries, crispy almond praline and champagne vinaigrette

~ Third Course ~

(Please Choose One)

Roti of Willie Bird Free-Range Turkey

Turkish dried apricot and brandy-almond stuffing, mashed organic Yukon gold potatoes, Oregon cranberry relish and fall pole beans

Molasses-Roasted Vande Rose Farms Pork Loin

marshmallow-roasted local yams, stewed black figs and crispy wild sage onions with wilted napa chard

Brick Oven Filet of Grass-Fed Beef

smashed Petaluma marble potatoes, Gorgonzola-braised brussels sprout fins and rosemary-red wine demi-sec

Organic Fall Squash Risotto

mixed organic local squash, melted savoy onion with fresh wild thyme,
shaved black truffles and farmer's cheese garni

~ **Fourth Course** ~
(Please Choose One)

Chef Jay's Pumpkin "Pie"

brown sugar and butter pumpkin bread pudding served with bourbon whipped cream

Chocolate Mousse Pie

served with cocoa whipped cream

Late Season Strawberries & Cream

strawberries served with chiffon cream

A [three-course kid's menu](#) is available for children 10 and under. Entrées include a choice of **Pepperoni Pizza**; **Penne Pasta** with marinara sauce; **Rôti of Willie Bird Free-Range Turkey** with Turkish dried apricot and brandy-almond stuffing, mashed organic Yukon gold potatoes, fresh Oregon cranberry relish and fall pole beans; or **Molasses-Roasted Vande Rose Farms Pork Loin** with marshmallow-roasted local yams, stewed black figs and crispy wild sage onions with wilted napa chard. The kid's menu is priced at \$10.22.

The restaurant will also offer a special [Thanksgiving bar menu](#), featuring a **Local Farmed Pear Bisque**; **Pulled-Pork, Turkey and Steak Sandwiches**; **Pepperoni Pizza** and a **Chef's Salad**. This menu is only available in the bar area.

Reservations are recommended and can be made [here](#) or by calling 916.442.2211. Valet and validated parking will be available.

About Ten22

Ten22 brings a casual-chic dining experience to Old Sacramento. Awarded four-stars by Sacramento News & Review, the restaurant is 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.

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