

CAPITOL GRILLE

Valentine's Day 2012

\$70 per person

First Course

Choice of:

Baby Romaine Salad

honey vanilla vinaigrette, spiced pecans, French breakfast radish

Pork Cheeks

cornbread puree, cabbage, chicharones

Lobster Bisque

sweet vermouth, tarragon oil

"Dirty" Farro

Capers blade clams, farro piccolo, tasso ham,

Main Course

Choice of:

Colorado Lamb Loin

hakuri turnips, boiled peanuts, horseradish, lamb bacon jus

Gulf Snapper

celery root, Brussels' sprout, blue crab burre monte

Filet and Butter Poached Maine Lobster Terrine

Meyer lemon, broccoli, potato puree, truffled bearnaise

Last Course

Choice of:

Red velvet Cake

crème fraiche custard, blood orange, orange "poprock" crumble

Warm Olive & Sinclair chocolate cake

vanilla bean hazelnut crunch ice cream, chocolate covered candied hazelnuts, chocolate fudge sauce

Chapel Hill Creamery cheeses

Meyer lemon marmalade, local honey, housemade lavosh

To better accommodate your needs, please let us know of any food allergies.

SIMPLY PREPARED

Dry Age Beef 65
Painted Hills Ribeye 16oz 42
Painted Hills Filet of Beef 6oz/30 10oz/38
Diver Scallops 29
Natural Hangar Steak 8oz 24
Sunburst Farms Trout 27
Tennessee Stack Burger and Fries 13

SIDE ITEMS 7

Truffle Mac and Cheese
Turnips and Boiled Peanuts
Fingerling Potato Confit
Honey Glazed Heirloom Carrots
Buttermilk Mashed Potatoes
Brussels Sprouts and Bacon

W. Tyler Brown, Executive Chef
Cole Ellis, Chef de Cuisine