



# ★CAPITOL★GRILLE★

## CHRISTMAS DAY DINNER 2018

### FIRST COURSE

#### CAULIFLOWER BISQUE

Black Truffle Coulis, Crispy Parmesan Cheese

*or*

#### PAN SEARED SCALLOPS

Parsnip Purée, Wilted Baby Kale, Brown Butter

*or*

#### VANILLA & PORT POACHED PEAR

Frisée, Candied Walnuts, Blue Cheese Mousse, Port Reduction

### SECOND COURSE

#### ROASTED PRIME RIB

Sweet Potato Purée, Crispy Brussel Sprouts, Horseradish Jus

*or*

#### SALMON WELLINGTON

Mushroom Duxelle, Creamed Spinach, Bernaise

*or*

#### BLACK TRUFFLE RISOTTO

Whipped Goat Cheese, Roasted Mushrooms

### DESSERT

#### EGG NOG PANNA COTTA

Pomegranate Compote, Peppermint Cream

*or*

#### GINGERBREAD CHEESECAKE

Candied Orange, Grand Marnier Sauce

*or*

#### BAKED ALASKA

Double Chocolate, Jack Daniels Crème Anglaise

**\$68 FOR ADULTS, \$28 FOR CHILDREN**

*TAXES & GRATUITY NOT INCLUDED*