

CAPITOL GRILLE

VALENTINE'S DAY 2018

FIRST COURSE

Lobster Bisque, Bourbon, Lobster Salad

SECOND COURSE

Beet and Horseradish Cured Scottish Salmon
Johnny Cakes, Herbed Crème Fraiche

Or

Pork Belly

Cornbread Puree, Crispy Baby Kale, Roasted Persimmons

Sorbet Intermezzo

Lychee Elderflower

FOURTH COURSE

Braised Beef Short Rib

Celery Root Puree, Charred Baby Carrots, Black Garlic Bordelaise

Truffle Risotto

Winter Black Truffle, Parmesan, Soft Herbs

Fennel Pollen Dusted Scallops

Potato Pancake, Sweet Potato Puree, Candied Fennel Gremolata

DESSERTS

Passion Fruit Chiffon Pie

Passion Fruit Mousse Layered On Sweet Pie Crust

Chocolate Decadence Cake

*Rich Dark Chocolate Cake, Raspberry Crispy Meringue,
Salted Caramel*

WINE PAIRING FOR VALENTINE'S DAY 2018

FIRST COURSE

Montmartre Sparkling Rose sec France

SECOND COURSE

Jacques Parent Bourgogne France 2009

FOURTH COURSE

(Third course is intermezzo)

Lioco Pinot Noir Sonoma Coast 2013

DESSERT

Thomas Jefferson Special Reserve Madeira Portugal

THE HERMITAGE HOTEL