



★CAPITOL★GRILLE★

VALENTINE'S DAY

AMUSE

Chef's Creations

FIRST COURSE

Oysters for Two

ROSE MIGNONETTE, STRAWBERRY GELÉE

SECOND COURSE

Black Truffle Cheese En Croute

VANILLA POACHED FIGS, BABY GREENS

ENTRÉE

Pan Seared Scallops

CARROT PURÉE, WINTER CAPONATA,
PISTACHIOS, PERNOD BROWN BUTTER

Lamb Chops

WHITE BEAN PURÉE, SNAP PEAS, CRISPY,
ARTICHOKES, MINT PESTO

Wild Mushroom Raviolis

SHAVED ASPARAGUS, CURED EGG YOLKS,
PORCINI BROTH

DESSERT

Double Chocolate Duo

\$80++

THURSDAY 2/14 · FRIDAY 2/15 · SATURDAY 2/16

TAXES & GRATUITY NOT INCLUDED