

HAPPY FATHER'S DAY

6.19.22

The Capital Hotel

YOUR CHOICE OF ONE ENTRÉE PER COURSE

FIRST COURSE

P.E.I. MUSSELS

Tasso | Garlic White Wine Broth |
Grilled Baguette

RICOTTA

Cherry Tomatoes | Oregano | Mint Oil

BEEF CARPACCIO

Parmesan | Arugula | Jalapeño | Parsnip

THAI ORANGE DUCK WINGS

Sesame | Fresno | Cilantro

SECOND COURSE

CAPITAL SMOKE PLATTER

BBQ Brisket | BBQ Ribs | Grilled
Alligator Sausage | Cornbread | Baked
Beans | Coleslaw

COFFEE CURED NEW YORK STRIP

Potato Pavé | Bourbon Pepper Cream

PAN SEARED SNAPPER

Lima Bean & Corn Succotash | Citrus
Vinaigrette

POTATO GNOCCHI

Mushroom | Parmesan Velouté | Hazelnut
Crumble

DESSERTS

CHOCOLATE CIGAR

Sea Salt Caramel | Chocolate Mousse |
Coffee Chocolate Ganache

STRAWBERRY SWISS ROLL

Vanilla Cream | Strawberry Gelee

CHOCOLATE BOURBON CAKE

Pecan

RASPBERRY CHEESECAKE

Pâte Sablée | Raspberry Jam

FOR THE KIDS

GRILLED CHEESE SANDWICH

Served with French Fries

CHICKEN FINGERS

Served with French Fries

MAC & CHEESE

PEANUT BUTTER & JELLY SANDWICH

Served with Potato Chips

YOUR CHOICE OF DESSERT

\$72++/ADULT | \$32++/CHILD

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS