



Wednesday, November 20, 2024

Starters & Small Plates

House Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Red Curry & Coconut Soup Crispy Squash ~ Crème Fraiche	\$12
Harvest Salad with Honey Roasted Persimmons Pecans ~ Pear Vinaigrette ~ Warm Goat Cheese	\$12
California Cheese Plate Sesame Seed Crackers ~ Walnut ~ Fig Honey Jam	\$19

Entrées

Caesar Salad with Mary's Herb Marinated Chicken Little Gem Lettuces ~ Grana Padano ~ Croutons	\$21
Capitol Burger Hatch Green Chili ~ Sharp Cheddar ~ House Made Potato Wedges	\$21
Halibut Almondine Pomme Purée ~ Haricot Verts	\$28
Mauricio's House Made Squash Ravioli Persimmons ~ Grana Padano ~ McNamara Walnut Cream	\$24
Single-Cut Bledsoe Pork Chop Confit Potatoes ~ Roasted turnips ~ Cranberry Mostarda	\$25