

Capital Bar & Grill

Restaurant Week 2008

Appetizers

Parmesan and Herb Fried Potatoes, Truffled Béarnaise

Hot Smoked Trout, Sweet and Sour Cabbage, Cornbread Crisps

Okra, Tomato and Black-eyed Pea Fritters

Clay Station Pinot Gris

Entrees

Roasted Chicken with Fingerling Potatoes and Summer Vegetables

Seared Halibut with Parmesan Potato Rosti, Arugula, fennel and Sauce Gribiche

Confit of Duck Leg, Pickled Rhubarb, Goat Cheese and Toasted Rice Bread
Glenn Carlou Syrah

Desserts

Root Beer Float

“Moon Pie”

Blackberry Fried Pies with Buttermilk Ice Cream

La Playa Late Harvest Sauvignon Blanc