



## **RECESS MENU**

### **FIRST READING**

**PINNEY'S POTATO CROQUETTES- IDAHO**  
*POTATO, PROSCIUTTO, GOUDA CHEESE,*  
*THYME, BREADED & FRIED CRISP, GREEN PEA*  
*PUREE & PEA SHOOTS 9*

**BEGGARS PURSE- PEPPERED BEEF**  
*TENDERLOIN WRAPPED IN PHYLLO DOUGH &*  
*BAKED, SMOKEY BLUE CHEESE MOUSSE,*  
*MUSHROOM DUXELLE & PARSLEY OIL 13.43*

**CHEESE & CHARCUTERIE- THREE CHEESES**  
**& TWO CURED MEATS SERVED WITH A**  
**SPREAD OF ACCOUTREMENTS: MOODY BLUE,**  
*PARMARONO, BABY SWISS, BRIE, WHITE*  
*CHEDDAR, GOUDA, CHEVRE, MANCHEGO,*  
*LOUKANIKO LAMB SAUSAGE, PROSCIUTTO,*  
*SALAMI & KUROBUTA HAM 21.43*

### **SECOND READING**

**"HOUSE"- MIXED GREENS, CHAMPAGNE**  
*VINAIGRETTE, PARMARONO CHEESE, GARLIC*  
*CROUTONS & TOMATOES 5.43*

**WILLIAM WALLACE FRENCH ONION SOUP**  
*BABY SWISS, CROSTINI 7.43*

**WEDGE- ICEBERG LETTUCE TOPPED WITH**  
*SPICED BACON, WALNUTS, PEAR, TOMATO &*  
*MOODY BLUE CHEESE DRESSING 10*

## **THIRD READING**

**BORAH BURGER-** IDAHO KOBE BEEF,  
MOZZARELLA, BASIL, TOMATO, BALSAMIC  
REDUCTION, ROASTED GARLIC AIOLI,  
BRIOCHE BUN 15

**WAYS & MEANS-** RADIATORI PASTA, GOUDA  
FONDUE, PEAS, CHEDDAR, KUROBUTA PORK  
BELLY, GARLIC CRUMBS & TRUFFLE OIL 15

**STEUNENBERG SALMON-** GRILLED  
VANCOUVER ISLAND SALMON OVER BEET-  
MERLOT RISOTTO WITH CAULIFLOWER  
PUREE, BROCCOLI SPROUTS & A HONEY-  
TARRAGON YOGURT SAUCE

**IDAHO SHRIMP AND RAVIOLI-** LOCAL  
THREE CHEESE RAVIOLI, IDAHO RAISED  
SHRIMP, FENNEL, BASIL, BUTTERNUT  
SQUASH, FENNEL POLLEN CREAM SAUCE &  
MICRO GREENS

\*Served between 2:00-5:00 p.m.,  
Monday-Saturday

*"Consuming raw or undercooked meats, poultry, seafood,  
shellfish or egg may increase your risk of food borne ill-  
nesses, especially if you have certain medical conditions.  
Capitol Cellars uses ungraded, farm fresh eggs."*