

# **CAPITOL CELLARS**

## **RECESS MENU**

### **FIRST READING**

#### **PINNEY'S POTATO CROQUETTES**

*Breaded & fried crisp, Idaho potato, Kurobuta ham, manchego with bechamel & sundried tomato pesto 9*

#### **HALLOUMI FRIES**

*Fried Ballard Farms Halloumi cheese served with house made Kurobuta bacon & tomato jam 10*

#### **CHEESE & CHARCUTERIE**

*Choice of three artisan or local cheeses along with two charcuterie meats served with a spread of accoutrements 20.43*

### **SECOND READING**

#### **"HOUSE"**

*Mixed local greens, Ballard Farms Parmarono, croutons, tomatoes & Champagne vinaigrette 7.43*

#### **W. WALLACE FRENCH ONION SOUP**

*J.C. Watson onions, Swiss & crostini 8*

#### **SWEET'S SPINACH SALAD**

*Fuji apple, spinach, red onion, Moody Blue cheese, Kurobuta bacon & bacon vinaigrette 8.43*



**THIRD READING**  
**FORT BOISE BURGER**

*Idaho Kobe beef, black pepper aioli,  
Swiss, caramelized onions & arugula  
on an Acme brioche bun 16.43*

**WAYS AND MEANS**

*Ferranti's linguini pasta served with  
a choice of: Roasted garlic-cream  
sauce or sauce primavera 19*

**pasta additions:**

grilled chicken 5 grilled salmon 7  
grilled shrimp 7 house lamb  
sausage 7 seasonal vegetable 4

**STEUNENBERG SALMON**

*Vancouver Island marinated cedar  
plank salmon, ratatouille risotto &  
seasonal vegetable 25*

**\*Mon-Sat, 2:00-5:00 P.M.**

*"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."*