



Capitol Garage
January 12–21, 2024

\$45

Tuesday 4-7, Wednesday & Thursday 4-830, Friday & Saturday 4-9

Beverage

Your Choice of a Glass of Wine or Beer on Tap

Appetizer

Caprese Salmon Cakes

Two seared salmon cakes with Muenster cheese & tomatoes over basil aioli, local microgreens

or

Asparagus Panzanella

*Seared asparagus over mixed greens tossed with “parmesan” toasted almonds, cherry tomato, red onion, artichokes, seared sourdough, and a creamy basil dressing **Vegan***

Entrée

Salmon & Polenta

Honey chipotle seared salmon over Asiago polenta with seared asparagus & cherry tomatoes, local microgreens

or

Black Sheep Bolognese

*Herb and garlic vegan ground lamb simmered in a rich tomato sauce with penne & sauteed zucchini, bell pepper & onion, Miyako mozzarella & seared asparagus **Vegan***

Dessert

Alfajor

Caramel shortbread cookie sandwich dipped in dark chocolate and sprinkled with coconut

or

Mousse

Milk chocolate cheesecake mousse with strawberries & whipped cream



Plus tax & gratuity