

# Capistrano Menu

## STARTERS

Select two of the following for guests to choose from

### CARROT SOUP

Kaffir lime coconut cream, arugula pesto

### HEIRLOOM TOMATO CAPRESE SALAD

Lightly grilled heirloom tomatoes, endive, arugula, jalapeno pesto, mozzarella, prosciutto, jalapeno vinaigrette

### SPRING SALAD

Red oak, ninja radish, car acara orange segments, spiced hazelnuts, blueberry lavender vinaigrette, calamansi reduction

### WATERTABLE WEDGE

Bleu cheese crème fraiche, lardon, candied walnuts, herb marinated tomato, pickled red onion, green goddess dressing

## ENTREES

All Choices Available

### HOUSE BUTCHERED FILET

sour cream mashed potato, mushroom and bacon ragout, veal red wine demi

### ORGANIC CHICKEN BREAST

sour cream mashed potato, roasted baby carrots, olive oil

### GRILLED SALMON

sour cream mashed potatoes, baby squash, white wine butter sauce

Vegetarian Options Available Upon Request

## SUGAR RUSH

Select two of the following for guests to choose from

### SIX DEGREES OF CHOCOLATE

Hazelnut brownie, feuilletine crunch, chocolate hazelnut mousse, orange tuile, candied hazelnuts, chocolate sauce, hazelnut cremeux

### LEMON MERINGUE CHEESECAKE \*GF

Lemon curd, toasted meringue, macerated berries, almond bark, mixed berry grand marnier coulis

### LAVENDER HONEY CAKE \*NF

Brown sugar chamomile buttercream, shortbread crumble, blackberry chamomile gel, chamomile honey whip

### EARL GREY CRÈME BRULEE TART

Tangerine coulis, blood orange foam, lemon foam, raspberry earl grey crumble, fresh raspberries

**\$115.00 per person**

Includes Soft Drinks.

Menu pricing is subject to change and is not inclusive of alcohol, tax and 22.5% service charge