

SEATTLE RESTAURANT WEEK

CAPITOL CIDER

Menu By Chef Christopher Gabel

DINNER - \$35

COURSE 1

Caesar Salad v

Romaine, Parmesan, herbed garlic breadcrumbs,
miso dressing

Cup of Tomato Bisque v

Tomato, cream, Parmesan,
garlic herbed breadcrumbs (ef w/out)

Creole Fried Onion Rings v

Buttermilk-brined onions, house batter, fresh herbs,
Creole spice, stoneground mustard aioli



COURSE 2

Butternut Squash Risotto ef

Pancetta (v w/out), sage, brown butter,
Parmesan, fresh herbs

Chicken & Waffles

Housemade waffle, fried chicken thigh,
spicy maple glaze

Fish & Chips

Cod, Worley's cider batter, tartar (df/ef without).
Fries.



COURSE 3

Brownie v

Caramel sauce, Chantilly, cacao nibs

Pumpkin Cheesecake v

Graham cracker crust, Chantilly

v - VEGETARIAN v+ - VEGAN
df - DAIRY FREE ef - EGG FREE

* Raw or undercooked foods can be hazardous.
A 5% living wage surcharge will be added to each guest check

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