

C A P S T O N E K I T C H E N

Education never tasted so good...

CRISPY BRUSSELS \$5

pomegranate, whole grain mustard aioli

DUCK CONFIT GOUGÈRES \$6

duck rillettes, thyme, apple walnut compote

BLACK BEAN HUMMUS \$5

root vegetable chips, toasted pita

PARSNIP & WHITE BEAN BISQUE \$5

sunchoke chips

BEEF & MUSHROOM \$6

braised short ribs, heirloom carrots, rich broth, crispy shallots

GRAPEFRUIT SALAD \$6

shaved fennel, supremes, toasted almonds, baby spinach, arugula, champagne vinaigrette

CAPSTONE SALAD \$6

golden beets, arugula, cranberries, panko crusted goat cheese crouton, white balsamic vinaigrette

STEAK FRITES \$12

grilled flat iron steak, grilled mushroom & carrots, red bliss potatoes, rosemary aioli

BEER BATTERED COD \$11

thick cut fries, caper tartar sauce

LAMB MEATBALL SUB \$10

fontina, romesco sauce, quick pickled veg, crispy roll

PORK TENDERLOIN PRESSED SANDWICH \$10

caramelized onions, fuji apples, sharp cheddar, dijon aioli, sourdough, sweet potato fries

BEEF BURGER \$10

roasted red peppers, manchego, brioche bun, cilantro lime mayo

CHICKEN MARSALA \$11

braised chicken thigh, savory confit garlic panna cotta, pancetta, tagliatelle, marsala mushroom sauce

GINGER BRAISED PORK BELLY \$11

melted leeks, caramelized shallot apple butter, crispy fingerlings

SAFFRON BEET RAVIOLI \$10

sautéed chard, fresh ricotta, toasted pine nuts

Reservations: 509-527-4557

3020 E. Isaacs Ave., Walla Walla, WA. 99362

11:30-1pm Tuesday through Thursday

Parties of 6 or more, we present one check for payment

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

2.14.17

CAPSTONE KITCHEN

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BEVERAGES

\$2 each

CAPSTONE SPRITZER

COKE, DIET COKE, SPRITE

HOT or ICED TEA

FRENCH PRESS COFFEE

ASK ABOUT OUR WINE FLIGHTS!

CAPSTONE KITCHEN

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DESSERTS

\$5 each

RASPBERRY CHOCOLATE ROULADE

ganache glazed bittersweet chocolate sponge, raspberry coulis

COCONUT PANNA COTTA

sesame brittle, thai chili honey

APPLE PECAN COBBLER

granny smith apples, bourbon ice cream, cinnamon caramel

MEYER LEMON SOUFFLÉ

cardamom almond anglaise
please allow 20 minutes for your soufflé