



State Capital Kitchen

Dinner

(\$45 per person)

1st Course

Mt. Desert Narrows Mussels - "Persillade," Grilled Bread

Creamy and Crispy Polenta - Wild Mushrooms, 63° Egg

Foie Gras Torchon (add \$5) - Celery root, Golden Raisin puree, Roasted Apples

House Made Pappardelle - Ribeye Bolognese, Parmigiano Reggiano

Baby Lettuces - Banyuls Vinaigrette, Sour Cherry, Chèvre

Porcini Mushroom Risotto - Port Wine, Mushroom Chips, Brie

Butternut Squash Soup - Pickled Golden Raisins, Pistachios

2nd Course

Angus Ribeye (\$5 surcharge) - Potato Galette, Juniper Carrots, Rosemary Jus

Organic Chicken Duo - Preserved Lemon Spaetzle, Butternut Squash Puree, Sage

Seafood Assiette - ½ Lobster Tail, Green Lentils, Diver Scallop, Saffron Rice, Crab Cake

NM Lamb Two Ways - Pecorino Gnudi, Kale Provencal

3rd Course

Chocolate Globe - Warm Caramel, Pistachios

Raspberry Mousse Cake - Basil Syrup, Lemon Curd

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500 Sandoval Street, Santa Fe

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<http://www.statecapitalkitchen.com>