

ONE
ELEVEN

AT THE
CAPITAL

FAR NIENTE WINE DINNER

OCTOBER 18TH

\$165++ PER PERSON

6:30 PM WELCOME BUBBLES RECEPTION

FIRST COURSE

CUCUMBER PANNA COTTA WITH SHINJUKU OYSTER,
SMOKED SALMON EGGS

FAR NIENTE CHARDONNAY 2017

SECOND COURSE

OXTAIL RAVIOLI, FALL VEGETABLES STEW

EN ROUTE PINOT NOIR 2015

THIRD COURSE

ROAST DUCK, FIGS, KALE, SEVEN SPICE SAUCE

NICKEL AND NICKEL BEAR FLAT MERLOT 2015

FOURTH COURSE

ROAST LAMB FILLET, CRISPY POTATOES,
BUTTERNUT SQUASH, SAUCE VADOUVAN

BELLA UNION CABERNET SAUVIGNON 2015

FAR NIENTE CABERNET SAUVIGNON 2015

FIFTH COURSE

BLACKBERRY CUSTARD WITH MACARON BISCUIT

DOLCE LATE HARVEST 2005

PETIT FOURS

CANELES

RESERVATIONS REQUIRED

CALL 501.370.7068 OR EMAIL JUDY.MILKS@CAPITALHOTEL.COM FOR INFORMATION