

SAFE, PREMIERE DINING



CAPITAL
PRESS



CAPITAL PRIME E-NEWSLETTER — MARCH 2023



WILD GAME DINNER

SATURDAY, MARCH 25

Wild Game Dinner

Frog Legs — Lollipop and Sesame Crusted, Charred Leek, Beurre Blanc, Herb Oil, Nasturtium

Roulade of Rabbit — Rabbit Loin, Herbs, Carrot, Fondant Potato, Sauce Bordelaise

Pheasant — With Ferro, Blood Orange, Radicchio, Celery Root Purée, Hazelnut

Venison — Morel Mushrooms, Kale, Smoked Tomato Vinaigrette

Spruce Tip Sorbet — Rhubarb Cake, Buckwheat, Lemon Tuile

Choice of preselected wine or preselected cocktail for each course.

- Saturday, March 25th
- Doors open at 6pm, dinner at 6:30pm
- **\$110 per person** (plus tax and gratuity)
- Call for additional details—[517-37PRIME](tel:517-37PRIME)

ELEGANT EASTER DINING

Including a visit from the Easter Bunny from 11am-4pm

SUNDAY, APRIL 9

Buffet All Day
11am-8pm

Featuring Prime Rib, Ham
and Baked Cod

Adults: \$65

Children 5-12: \$28

Under 5 years are free

Ask your server to suggest
the ideal wine pairings for
your Easter Dinner!

CAPITAL PRIME
STEAKS & SEAFOOD



Enjoy the day with your family and leave the clean up to us!
CALL (517) 37PRIME FOR RESERVATIONS... SPACE IS LIMITED!



Through the Grapevine

Pinot Noir

Pinot Noir is the world's most popular light-bodied red wine. It's loved for its red fruit, flower, and spice aromas that are accentuated by a long, smooth finish.

If you have ever seen the movie Sideways, it is hard to forget this description courtesy of Paul Giamatti's character "Miles": *"It's a hard grape to grow, as you know. It's thin-skinned, temperamental. It's not a survivor like Cabernet that can grow anywhere and thrive even when neglected. Pinot needs constant care and attention, you know? And in fact it can only grow in these really specific, little, tucked away corners of the world. And, and only the most patient and nurturing of growers can do it, really. Only somebody who really takes the time...to understand Pinot's potential...can then coax it into its fullest expression."*

Pinot Noir is a red wine made from the Pinot Noir grape. The name is derived from the French words for pine and black. The word pine alludes to the grape variety having tightly clustered, pinecone-shaped bunches of fruit. It is considered one of the most challenging grapes to grow and produce, but also one of the most rewarding when it is nurtured to produce its nectar.

Pinot Noir has a light to medium body, high acidity, and features very delicate fruit flavors. The wine is typically a light red color with aromas of cherry, raspberry, and sometimes earthy or spicy notes. Pinot Noir can produce a range of styles, from very light and fruity to full-bodied and highly complex, depending on the vintner's preference and the earth and growing conditions of the grapes.

The grape variety is native to the Burgundy region of France, but is now grown in many other regions around the world, including California, Oregon, New Zealand, and Australia.

In France, Pinot Noir is used to make some of the most famous and expensive wines in the world, including those from the appellations of Burgundy like Gevrey-Chambertin, Chambolle-Musigny, and Vosne-Romanée.

Pinot Noir is versatile and pairs well with a variety of foods, including poultry, pork, salmon, and mushrooms. It is also a popular wine to drink on its own due to its delicate but complex flavors.

Ask your server or one of our management team members to make a recommendation of a fine Pinot Noir...You will delight in finding your new favorite wine!

Salud!
Joe Goodsir
Managing Partner

Make Your Special Event...Truly Special

Now Featuring Both Lunch and Brunch Menus

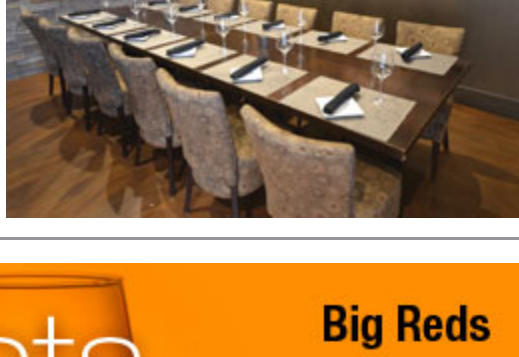
We think the time has come to start booking your private gatherings again.

Book now in one of four fabulous Private Dining Rooms for a lunch or a dinner your guests will never forget!

- **VINE at Prime:** Seating for up to 85, cocktail parties for up to 125 standing
- **The Gallery:** Seats 36 or 50 standing
- **The Chamber:** Intimate gatherings or small parties for up to 18 guests
- **The Cellar:** Seats up to 14 in an intimate wine and dine setting

Peak events and times fill quickly, so make sure you call or click below to reserve the date for your event.

Call our Banquet Manager William Kirby today at [517-37PRIME](tel:517-37PRIME) to book your special evening, or visit capitalprimelansing.com and look under Private Events to see our rooms and menus.



Wine Flights

Try Something New!

Big Reds
Dueling Whites
I Love Italy

Explore new wines and compare intricacies with our curated flights, featuring 2 ounce pours of three distinct wines.



Chef's Corner

ENJOY THE ULTIMATE INDULGENCE

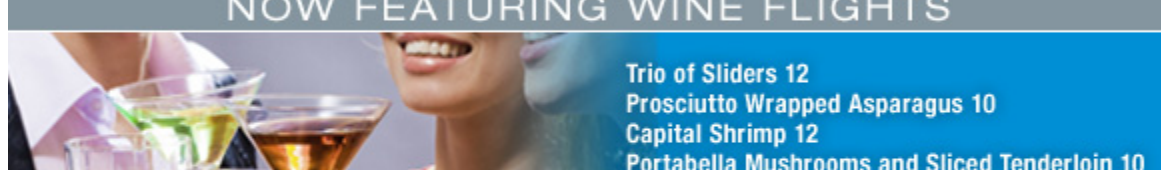
A5 Wagyu Beef

Indulge in the most exquisite meat in the world with a cut of premium A5 Japanese Wagyu beef. Authentic Japanese Wagyu is world-renowned for its buttery texture, subtle umami flavor and unequalled tenderness, achieved through ample streaks of intramuscular fat deposits. Wagyu farmers in Japan achieve this exceptionally tender, gorgeously marbled beef by raising cattle in a stress-free grazing environment and by keeping their heritage pure to the Wagyu bloodline.

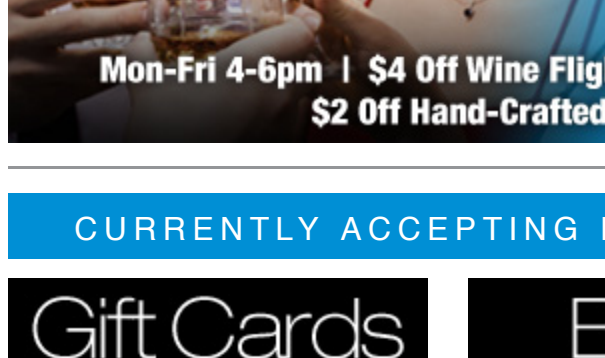
Wagyu is produced from the Japanese Black (Kuroge) cow in Japan and must be graded by the Japanese Meat Grading Association. A5 is the highest grade given through the strict standards of this system. To earn the prestigious A5 grade, beef must rank high on the Beef Marbling Score (BMS), Beef Color Standard (BCS) and Beef Fat Standard (BFS). It must also exhibit exceptional firmness and texture. Japanese A5 Wagyu steaks are some of the finest you'll find anywhere and provide the ideal way to enjoy this beef in its best form.

Make your next dining experience with us a truly special evening.

Ask your server about our Wagyu cuts! Bon Appétit from your friends at Capital Prime!



NOW FEATURING WINE FLIGHTS



Trio of Sliders 12
Prosciutto Wrapped Asparagus 10
Capital Shrimp 12
Portabella Mushrooms and Sliced Tenderloin 10
Seasonal Bruschetta 8
Red Pepper Feta Dip 8
Shrimp Cocktail 14

Mon-Fri 4-6pm | \$4 Off Wine Flights | \$2 Off All Glasses of Wine
\$2 Off Hand-Crafted Cocktails & Tinis

CURRENTLY ACCEPTING FOR TAKEOUT ORDERS:

Gift Cards

The Perfect Gift
for ANY Occasion!



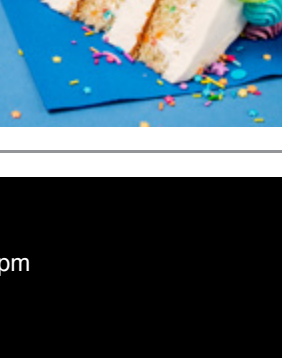
CALL (517) 37PRIME

Birthday Club

Celebrate Your
Birthday with Us!

Sign up for our birthday club and you'll receive \$20 off any entrée to be used during the month of your birthday.

Valid with purchase of 2 entrées



CAPITAL PRIME
STEAKS & SEAFOOD

HOURS
Monday-Thursday: 4pm-10pm
Friday: 4pm-11pm
Saturday: 2pm-11pm
Sunday: 2pm-9pm
Call (517) 37PRIME for reservations

Sunday Brunch Has Been Discontinued
Thanks to all of our Brunch Guests for your patronage.
Capital Prime will open at 2PM on Sundays.