



HORS D'OEUVRES

POTATO-PROSCIUTTO CROQUETTE, PEA PUREE
TOMATO-BASIL BRUSCHETTA WITH PARMESAN
PROSCIUTTO WRAPPED ASPARAGUS

1ST READING

C. BEN ROSS ROMAINE SALAD- ROMAINE HEART, GREEN GODDESS DRESSING,
BALSAMIC REDUCTION, LOCAL GOAT CHEESE AND TOMATOES

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WILLIAM WALLACE FRENCH ONION SOUP- BABY SWISS AND CROSTINI

2ND READING

TAYLOR TOPPER TROUT- PISTACHIO DUSTED HAGERMAN RED TROUT,
SCALLION MASHED POTATO, BACON BRAISED KALE AND CITRUS BEURRE
BLANC

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THE SENATOR'S PRIME RIB- IDAHO-NORTHWEST RAISED BEEF, HERB ROASTED
FINGERLING POTATOES, WARM HORSERADISH SAUCE AND AU JUS

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BISON-TENNIAL RIBS- BLUEBERRY COGNAC BRAISED BISON SHORT RIBS,
CREAMED SWEET POTATO AND BUTTERNUT SQUASH-APPLE COLESLAW

3RD READING

DIABLO CAKE- CHOCOLATE AND ESPRESSO GANACHE, HAZELNUT CREAM,
RASPBERRY-CHIPOTLE SAUCE

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CROISSANT BREAD PUDDING- BUTTERY CROISSANT, WHITE CHOCOLATE,
FRESH RASPBERRIES WITH ORANGE CRÈME ANGLAISE

PRIX FIXE \$65.00

GRATUITY AND TAX NOT INCLUDED