



# Capitol Cellars

## **HORS D'OEUVRES**

*Potato-prosciutto croquette, pea puree  
Peppered beef crostini, gorgonzola fondue  
Fall vegetable ratatouille spoon*

## **FIRST READING**

**Bethine's Beet Salad-** *Roasted beets, shaved fennel, arugula, candied walnuts, local feta and blood orange vinaigrette*

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**William Wallace French Onion Soup-** *Baby Swiss and crostini*

## **SECOND READING**

**Steunenberg Salmon-** *Grilled Vancouver Island salmon, wild forest mushroom risotto with seasonal vegetable, Malbec gastrique*

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**The Senator's Prime Rib-** *12 oz. Idaho-northwest raised beef, smashed red potatoes, warm horseradish sauce and au jus*

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**Pete's Lamb Shank-** *Slow braised Lava Lake lamb, parmesan-sage polenta with seasonal vegetable, natural jus*

## **THIRD READING**

**Diablo Cake-** *Chocolate and espresso ganache, hazelnut cream and raspberry-chipotle sauce*

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**Zabaglione-** *Italian Marsala custard with fresh berries*

**\$65.00 per person plus tax and gratuity**  
[www.capitolcellarsllc.com](http://www.capitolcellarsllc.com)

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