



SPRING DINNER MENU

FIRST READING

GRACIE'S GOAT CHEESE POUCH- PISTACHIO CRUSTED GOAT CHEESE, CHERRIES, BALSAMIC SYRUP, FIGS, CHIVE & TRUFFLE OIL 13

SHEPHERD'S SALMON CAKES- VANCOUVER ISLAND SALMON BELLY, LEMONGRASS & BELL PEPPER CAKES WITH A GINGER-SCALLION AIOLI & RED CABBAGE SPROUTS 11.43

MCCONNELL'S MUSHROOMS WITH POLENTA- LOCALLY CULTIVATED AND SEASONALLY FORAGED MUSHROOMS OVER CRISPY POLENTA WITH ROMESCO SAUCE, SMOKED BLUE CHEESE & PARSLEY OIL 12

PINNEY'S POTATO CROQUETTES- IDAHO POTATO, PROSCIUTTO, GOUDA, THYME, BREADED & FRIED CRISP, GREEN PEA PUREE & PEA SHOOTS 9

FOIE GRAS- PAN SEARED HUDSON VALLEY FOIE GRAS, BLACK PEPPER TOASTED BRIOCHE, CABERNET-CHERRY CHUTNEY, GRAPEFRUIT & WHITE CHOCOLATE 23

CONGRESSIONAL CHEESE PLATE- ARTISAN & LOCAL CHEESES, FRUITS, SPICED NUTS, PORT-FIG JAM, OLIVES, TRUFFLE HONEYCOMB

4 FOR 15/7 FOR 22 **ADD PROSCIUTTO 6**

CHEESE & CHARCUTERIE- CHOOSE THREE ARTISAN OR LOCAL CHEESES ALONG WITH TWO CHARCUTERIE MEATS SERVED WITH A SPREAD OF ACCOUTREMENTS 20.43

SECOND READING

KAUFFMAN FARMS BARLEY SOUP- LOCALLY GROWN BARLEY 5.43/9

W. WALLACE FRENCH ONION SOUP- BABY SWISS & CROSTINI 7.43

AVERELL'S ASPARAGUS SALAD- LOCAL ASPARAGUS, MICRO GREENS, MANGO, TOMATO, GOAT FETA & ASIAN CITRUS VINAIGRETTE 11

WEDGE- ICEBERG LETTUCE TOPPED WITH SPICED BACON, CANDIED WALNUTS, PEAR, TOMATO & MOODY BLUE CHEESE DRESSING 10

C. BEN ROSS CAESAR SALAD- ROMAINE, PARMARONO, GARLIC CROUTONS, ANCHOVIES, LEMON & CAESAR DRESSING 6.43/10.43

BETHINE'S BEET SALAD- ROASTED BEETS, FENNEL, ARUGULA, CANDIED WALNUTS, FETA & BLOOD ORANGE VINAIGRETTE 11.43

"HOUSE"- MIXED GREENS, PARMARONO, GARLIC CROUTONS, TOMATOES & CHAMPAGNE VINAIGRETTE 5.43/9

THIRD READING

BORAH BURGER- IDAHO KOBE BEEF, MOZZARELLA, BASIL, TOMATO, BALSAMIC REDUCTION, ROASTED GARLIC AIOLI & BRIOCHE BUN 16

IDAHO RAISED BARRAMUNDI- PAN SEARED SEA BASS FILET WITH COCONUT JASMINE RICE, BABY BOK CHOY, SHIITAKE MUSHROOMS & A SHRIMP-CURRY SAUCE 23

WAYS AND MEANS- FERRANTI'S LINGUINI PASTA WITH YOUR CHOICE OF HOMEMADE SAUCES, THREE CHEESE OR PUTTENESCA (TOMATO, GARLIC, OLIVES, CAPERS, PARMESAN) 19

SWEET'S SCALLOPS- PAN SEARED LARGE SEA SCALLOPS OVER SPRING PEA RISOTTO WITH A CARROT BUTTER SAUCE, PEA SHOOTS & A BACON-APPLE RELISH 33

SHRIMP AND RAVIOLI- LOCAL THREE CHEESE RAVIOLI, PACIFIC WHITE SHRIMP, FENNEL, BASIL, TOMATO, FENNEL POLLEN CREAM SAUCE & MICRO GREENS 24.43

VEGETARIAN SELECTION- ROASTED POBLANO STUFFED WITH ZUCCHINI, BELL PEPPERS, EGGPLANT, POTATO, MARJORAM AND GOAT PEPPER-JACK CHEESE WITH AVOCADO SAUCE 19.43

CAPITOL RIBEYE- GRILLED IDAHO-NORTHWEST BEEF, GORGONZOLA-CHIVE MASH POTATO, WILTED SPINACH WITH SAUTÉED FORAGED & CULTIVATED MUSHROOMS 43

STEUNENBERG SALMON- GRILLED VANCOUVER ISLAND SALMON OVER SPRING PEA RISOTTO WITH GRILLED ASPARAGUS, SAUTÉED MOREL MUSHROOMS & SMOKED TOMATO BUTTER 25

STEAK OF THE UNION- ASK YOUR SERVER FOR TODAY'S SELECTION

BISON-TENNIAL RIBS- BLUEBERRY COGNAC BRAISED BISON SHORT RIBS, CREAMED SWEET POTATO & BUTTERNUT SQUASH-APPLE COLESLAW 34

THE SENATOR'S PRIME RIB- IDAHO-NORTHWEST RAISED BEEF, IDAHO BAKED POTATO, WARM HORSERADISH SAUCE & AU JUS

PETITE 10 OZ 29.43 GRANDE 16 OZ 36.43

ATTACHES

SPRING PEA RISOTTO 7 SEASONAL VEGETABLE 5
LOADED BAKED POTATO 5/7 SAUTÉED MUSHROOMS 7
WILTED SPINACH 5 GORGONZOLA-CHIVE MASH POTATO 5

***Idaho is the 43rd Star on The Flag of The United States of America**

"Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illnesses, especially if you have certain medical conditions."