



CAPITOL CELLARS

HORS D'OEUVRES

*POTATO-PROSCIUTTO CROQUETTE, PEA PUREE
MUSHROOM MEDLEY & GOAT CHEESE CROSTINI
PEPPERED BEEF TENDERLOIN TIPS WRAPPED IN PHYLLO DOUGH & BAKED, SMOKEY BLUE
CHEESE MOUSSE, MUSHROOM DUXELLE & PARSLEY OIL*

FIRST READING

WILLIAM WALLACE FRENCH ONION SOUP- BABY SWISS & CROSTINI

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**FALL HARVEST SALAD- MIXED GREENS, ROASTED SWEET POTATO, GRANNY SMITH
APPLE, BALLARD FARM'S WHITE CHEDDAR, DRIED CRANBERRIES, CANDIED WALNUTS &
APPLE CIDER VINAIGRETTE**

SECOND READING

**STEUNENBERG SALMON- GRILLED VANCOUVER ISLAND SALMON, MUSHROOM RISOTTO,
SEASONAL VEGETABLE & MALBEC GASTRIQUE**

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**THE SENATOR'S PRIME RIB- 12 OZ. IDAHO-NORTHWEST RAISED BEEF, CHEDDAR
HORSERADISH MASH, WARM HORSERADISH SAUCE & AU JUS**

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**PETE'S LAMB SHANK- BRAISED LAMB, PARMESAN-SAGE POLENTA WITH A SEASONAL
VEGETABLE & NATURAL JUS**

THIRD READING

BROWNIE BREAD PUDDING- CROISSANT & BROWNIE BREAD PUDDING

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ZABAGLIONE- ITALIAN MARSALA CUSTARD WITH FRESH BERRIES

**Vegetarian option available*

www.capitolcellarsllc.com

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