



CAPITOL CELLARS

WINTER MENU

HORS D'OEUVRES

*POTATO-PROSCIUTTO CROQUETTE & PEA PUREE
MUSHROOM MEDLEY & GOAT CHEESE CROSTINI
PEPPERED BEEF TENDERLOIN TIPS WITH GORGONZOLA FONDUE*

FIRST READING

WILLIAM WALLACE FRENCH ONION SOUP- BABY SWISS & CROSTINI

~

**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, BUTTERNUT SQUASH
RISOTTO, SEASONAL VEGETABLE & CHIANTI GASTRIQUE**

~

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

~

**PORK SALTIMBOCCA- SAUTEED KUROBUTA PORK CUTLETS, THIN SLICED PROSCIUTTO,
FONTINA CHEESE IN ROBUST HERB DEMI WITH HERB SPAETZLE**

THIRD READING

BROWNIE BREAD PUDDING- CROISSANT & BROWNIE BREAD PUDDING

~

ZABAGLIONE- ITALIAN MARSALA CUSTARD WITH FRESH BERRIES

**Vegetarian option available*

www.capitolcellarsllc.com

110 S. 5th St., Boise, ID 83702

208.344.WINE (9463)