



## **CAPITOL CELLARS**

### **FALL PRIX FIXE MENU**

#### **HORS D'OEUVRES**

*CROQUETTES BREADED & FRIED CRISP, IDAHO POTATO,  
PANCETTA & FONTINA WITH PESTO*

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*FRIED BALLARD FARMS HALLOUMI CHEESE BITES SERVED WITH  
HOUSE MADE SPICED APPLE JAM*

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*DEMI GLAZED, HOUSE PRIME RIB CROSTINI*

#### **FIRST READING**

**WILLIAM WALLACE FRENCH ONION SOUP** - *BABY SWISS & CROSTINI*

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**HARRIMAN HARVEST SALAD** - *SPINACH, GRANNY SMITH APPLE, BALLARD FARM'S WHITE  
CHEDDAR, DRIED CRANBERRIES, CANDIED WALNUTS & APPLE CIDER VINAIGRETTE*

#### **SECOND READING**

**PETE'S LAMB POPSICLES** - *BALSAMIC GLAZED NEW ZEALAND LAMB POPSICLES,  
ROSEMARY ROASTED RED POTATOES & SEASONAL VEGETABLE*

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**THE SENATOR'S PRIME RIB** - *12 OZ. IDAHO-NORTHWEST RAISED BEEF,  
PANCETTA - ROSEMARY MASHED POTATO, WARM HORSERADISH SAUCE & AU JUS*

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**STEUNENBERG SALMON** - *BLACKENED SALMON FILET,  
MUSHROOM RISOTTO & SEASONAL VEGETABLE*

#### **THIRD READING**

**CRÈME BRULÉE** - *CLASSIC VANILLA BEAN*

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**CAMPFIRE CHOCOLATE TORTE** - *FLOURLESS CHOCOLATE TORTE  
WITH A TOASTED MARSHMALLOW FLUFF*