

CAPITOL
CELLARS



PRIX FIXE
DINNER

SINCE 2015

FIRST READING

KAUFFMAN FARMS BARLEY SOUP

Locally grown barley with house prime rib



"HOUSE" SALAD

*Wagner Farms spring mix, crumbled Ballard Farms
bleu cheese, cherry tomatoes, garlic croutons with red wine & poppyseed vinaigrette*

SECOND READING

CHENOWETH'S CHICKEN PILLARD

*Pan roasted chicken, creamy parmesan polenta, seasonal vegetables served with
a wild mushroom sauce*



FERRANTI'S LINGUINI

Ferranti's linguini pasta served with house marinara



THE SENATOR'S PRIME RIB

*10 oz. Northwest raised beef, parmesan mashed potatoes, warm
horseradish sauce & au jus*

THIRD READING

CREME BRULEE

Signature vanilla bean crème brulee



LEMON CAKE

Lemon cream cake, raspberry puree topped with house whipped cream

*"Consuming raw or uncooked meats, poultry, seafood, shellfish or egg, may increase your risk of foodborne illnesses,
especially if you are pregnant or have certain medical conditions."*

*Please note that an automatic gratuity of 18% will be added
to parties of eight or more. Thank you.*