

CAPITOL
CELLARS



PRIX FIXE
DINNER

SINCE 2015

FIRST READING

KAUFFMAN FARMS BARLEY SOUP
Locally grown barley with house prime rib



C. BEN ROSS CAESAR SALAD
*Wagner Farms romaine, Ballard Farms Parmarono, lemon,
garlic croutons, anchovies & Caesar dressing*

SECOND READING

STEUNENBERG SALMON
Miso glazed Sockeye salmon filet, spinach-asparagus risotto & seasonal vegetables



CHENOWETH'S CHICKEN PILLARD
*Pan roasted chicken, creamy parmesan polenta, seasonal vegetables
served with a wild mushroom sauce*



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



CHOCOLATE TORTE
*Flourless chocolate tort, house made raspberry puree
with fresh raspberries*

"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.