

CAPITOL
CELLARS



PRIX FIXE
DINNER

SINCE 2015

HORS D'OEUVRES

CROQUETTE'S

Breaded and fried crispy croquettes, Idaho potato, prosciutto & parmesan with marinara

HAWLEY'S HALLOUMI FRIES

Flash fried Ballard Farms Swiss, served with a berry compote

CAPRESE CROSTINI'S

Ballard Farms goat cheese & caprese crostini with balsamic reduction

FIRST READING

C.BEN ROSS CAESAR SALAD

*Wagner Farms romaine, Ballard Farms Parmarono, lemon, garlic croutons,
anchovies & Caesar dressing*



W.WALLACE FRENCH ONION SOUP

Local onions, Ballard Farms baby Swiss & Acme crostini

SECOND READING

PFOST PORK

*Cider-brined pork tenderloin wrapped in SRF Kurobuta bacon, served with a country Dijon
cream sauce, roasted mushroom & garlic cloves, wilted spinach & roasted red potatoes*



STEUNENBERG SALMON

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



THE SENATOR'S PRIME RIB

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

THIRD READING

LEMON CAKE

Lemon cream cake, raspberry puree topped with house whipped cream



CREME BRULEE

Signature vanilla bean crème brulee



SEASONAL SORBET

House made sorbet

"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.