

**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, watermelon radish, fresh mozzarella, cucumber,
sourdough crumbs with a honey Dijon vinaigrette*

SECOND READING

CHENOWETH'S CHICKEN

*Pan roasted chicken paillard, Yukon potato leek cake, seasonal vegetables with a
Ballard Farms gorgonzola pear sauce*



PARMA PASTA

*Ferranti's linguini pasta in a fire roasted tomato cream sauce with Ballard
Farms Parmarano, Moody Bleu & Chevre*



THE SENATOR'S PRIME RIB

*10 oz. Northwest raised beef, white cheddar mash potatoes, warm
horseradish sauce & au jus*

THIRD READING

CABINET 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.*