

**CAPITOL  
CELLARS**



**PRIX FIXE  
DINNER**

**SINCE 2015**

**FIRST READING**

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**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**

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**STEUNENBERG SALMON**

*Miso glazed Sockeye salmon, roasted butternut squash risotto &  
seasonal vegetables*



**CHENOWETH'S CHICKEN**

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



**THE SENATOR'S PRIME RIB**

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

**THIRD READING**

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**CABINET CREME BRULEE**

*Signature vanilla bean crème brulee*



**SUPREME COURT 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.*