

**CAPITOL  
CELLARS**



**PRIX FIXE  
DINNER**

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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 spiced apple & cranberry chutney*

**CHORIZO & GOAT CHEESE CROSTINI'S**

*Endive, sweet corn & tomato salsa with creme fraiche*

**FIRST READING**

**C. BEN ROSS CAESAR SALAD**

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

**BETHINE'S BUTTERNUT SQUASH SOUP**

*Local butternut squash, apple & Sherry gastrique*

**SECOND READING**

**PFOST PORK**

*Sous vided SRF pork tenderloin, wrapped in SRF Kurobuta bacon, served with a country Dijon cream  
sauce, roasted mushroom, & garlic cloves, spiced Fuji apples, wilted spinach & parmesan polenta*

**STEUNENBERG SALMON**

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

**THE SENATOR'S PRIME RIB**

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

**THIRD READING**

**CABINET CREME BRULEE**

*Signature vanilla bean Creme Brulee*

**SUPREME COURT CHOCOLATE TORTE**

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

**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.*