

Capital Cellars



Prix Fixe Menu

EST. 2015

FIRST READING

KAUFFMAN FARMS BARLEY SOUP

Locally grown barley with house prime rib

"HOUSE" SALAD

*Wagner Farms spring mix & romaine, dried cranberries, Acme sourdough crumbs,
Ballard Farms Bleu cheese with a balsamic vanilla vinaigrette*

SECOND READING

CHENOWETH'S CHICKEN

*Pan seared 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 Parmarono, 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

Please note that an automatic gratuity of 18% will be added to parties of eight or more. Thank you.

*"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."*