



## *Prix Fixe Menu*

EST. 2015

### **FIRST READING**

#### **C. BEN ROSS CAESAR SALAD**

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

#### **KAUFFMAN FARMS BARLEY SOUP**

*Locally grown barley with house prime rib*

### **SECOND READING**

#### **CHENOWETH'S CHICKEN**

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

#### **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*

### **FIRST READING**

#### **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.*