

Capital Cellars



Prix Fixe Menu

EST. 2015

HORS D'OEUVRES

CROQUETTES

Breaded and fried crispy croquettes, Idaho potato, prosciutto & parmesan with marinara

CHORIZO & GOAT CHEESE CROSTINI'S

Endive, sweet corn & tomato salsa with creme fraiche

HAWLEY'S HALLOUMI FRIES

Flash fried Ballard Farms Swiss, served with a house made spice roasted apple puree

FIRST READING

C. BEN ROSS CAESAR SALAD

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

W. WALLACE FRENCH ONION SOUP

J. C. Watson Co. onions, Acme sourdough crostini & Ballard Farms Swiss

SECOND READING

STEUNENBERG SALMON

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

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

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

*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."*