

EST.

2015

Capitol Cellars



PRIX FIXE

\$55.00

*Prix Fixe Menu*

EST. 2015

**FIRST READING**

**KAUFFMAN FARMS BARLEY SOUP**  
*Locally grown barley with house prime rib*

**"HOUSE" SALAD**  
*Wagner Farms spring mix, Ballard Farms Moody Bleu cheese, Fuji apples,  
local tomatoes & a cranberry vinaigrette*

**SECOND READING**

**CHENOWETH'S CHICKEN**  
*Pan seared chicken paillard, roasted red pepper cream, Greek olive & tomato  
couscous & seasonal vegetables*

**RE-ELECT RAVIOLI**  
*Wild mushroom ravioli, spicy Arrabbiata sauce, Ballard Farms Parmarano & fresh herbs*

**THE SENATOR'S PRIME RIB**  
*10 oz. Northwest raised beef, Ballard Farms white cheddar mash potatoes,  
au jus & warm horseradish sauce*

**THIRD READING**

**CABINET CREME BRULEE**  
*Signature vanilla bean crème brulee*

**SEASONAL SORBET**  
*House sorbet*

110 S. 5th St., Boise, ID 83702

Please note that an automatic gratuity of 18% will be added to parties of eight or more.  
[www.capitolcellarsllc.com](http://www.capitolcellarsllc.com)

**CAPITOL CELLARS**  
Executive Chef Mark Junge

\*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.\*