

# Capitol Cellars

EST.

2015



PRIX FIXE

\$65.00

## Prix Fixe Menu

EST. 2015

### FIRST READING

#### W. WALLACE FRENCH ONION SOUP

*Local onions, Acme sourdough crostini & Ballard Farms Swiss with fresh thyme*

#### C. BEN ROSS CAESAR

*Wagner Farms romaine, Ballard Farms Parmarona, lemons, garlic croutons & house Caesar dressing*

### SECOND READING

#### STUENENBERG SALMON

*Oven roasted Sockeye salmon, lemon caper Beurre Blanc, Yukon potato puree & seasonal vegetables*

#### CHENOWETH'S CHICKEN

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

#### 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*

#### SUPEME COURT CHOCOLATE TORTE

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

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.\*