

Capital Cellars

EST.

2015



PRIX FIXE

\$75.00

Prix Fixe Menu

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HORS D'OEUVRES

CROQUETTES

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

CAPRESE CROSTINI'S

Fresh mozzarella, tomato, basil & balsamic reduction, served on Acme crostini

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

PFOST PORK

Sous vided SRF pork tenderloin, wrapped in SRF Kurobuta bacon, mushrooms, forbidden black rice, chorizo, candied cherry tomato, garlic & baby spinach with house made teriyaki Dijon reduction

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

SEASONAL SORBET

House sorbet

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