

EST.

2015



PRIX FIXE

\$55.00

FIRST READING

KAUFFMAN FARMS BARLEY SOUP

Locally grown barley with house prime rib

"HOUSE" SALAD

Spring mix, Moody Bleu cheese, Fuji apples, local tomatoes & a cranberry vinaigrette

SECOND READING

CHENOWETH'S CHICKEN

Pan seared chicken paillard, red pepper cream, rosemary roasted Idaho potatoes & seasonal vegetables

RE-ELECT RAVIOLI

Wild mushroom ravioli, spicy Arrabbiata sauce, Parmarano cheese & fresh herbs

THE SENATOR'S PRIME RIB

Northwest raised beef, Yukon mash potatoes, au jus & warm horseradish sauce

THIRD READING

CABINET CREME BRULEE

Signature vanilla bean crème brulee

SEASONAL SORBET

House sorbet

**EXECUTIVE CHEF
KYLAN MCKEE**

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

"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."