

EST.

2015



PRIX FIXE

\$65.00

FIRST READING

W. WALLACE FRENCH ONION SOUP

Local onions, Acme sourdough & Swiss with fresh thyme

C. BEN ROSS CAESAR

Romaine, Parmarono cheese, lemons, garlic croutons, anchovies & house Caesar dressing

SECOND READING

CHENOWETH'S CHICKEN

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

STUENENBERG SALMON

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

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

SUPEME COURT CHOCOLATE TORTE

Flourless chocolate torte, house made raspberry puree with fresh raspberries

**EXECUTIVE CHEF
KYLAN MCKEE**

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illnesses, especially if you are pregnant or have certain medical conditions.