

EST.

2015



PRIX FIXE

\$75.00

HORS D'OEUVRES

PINNEY'S POTATO CROQUETTES

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

SWEET'S SHRIMP

Sautéed jumbo prawn with tarragon compound butter & sundried tomatoes

CONGRESSIONAL CAPRESE CROSTINI'S

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

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

STUENENBERG SALMON

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

PFOST PORK

Bacon wrapped & sous vided pork tenderloin, Yukon Gold mash potatoes, seasonal vegetables with a house made creamy Dijon sauce

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

SUPREME COURT CHOCOLATE TORTE

Flourless chocolate torte, house made raspberry puree with fresh raspberries

SEASONAL SORBET

House sorbet

EXECUTIVE CHEF
KYLAN MCKEE