

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

#### **LEMON CAKE**

*Layered lemon cake with citrus frosting*

#### **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 uncooked meats, poultry, seafood, shellfish or egg, may increase your risk of foodborne illnesses, especially if you are pregnant or have certain medical conditions.\*