

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*

### SKIP'S RISOTTO

*Wild mushroom & truffle risotto*

### 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*

### SUPREME COURT CHOCOLATE TORTE

*Flourless chocolate torte, house made raspberry puree with fresh raspberries*

### SEASONAL SORBET

*House sorbet*

**EXECUTIVE CHEF  
KYLAN MCKEE**