

EST.

2015



PRIX FIXE

\$85.00

Hors D'oeuvres

SHOUPS SALMON CAKES

Salmon potato cakes with smoked tomato aioli

PRIMINARY PRAWNS

Chilled prawns, watermelon radish salsa, grapefruit fluid gel & rice chips

CAPITOL CROSTINI'S

Burrata, tomato, Purple Sage Farms basil & balsamic reduction, served on Acme crostini

First Reading

KAUFFMAN FARMS BARLEY SOUP

Locally grown barley with house prime rib

LITTLE GEM CAESAR

*Gem lettuce, Parmesan Frico, lemon, garlic croutons,
white anchovies & house Caesar dressing*

Second Reading

STUENENBERG SALMON

Fines herbed seasonal salmon, yellow pepper gastrique, fondant potatoes & seasonal vegetables

POLITICO PORK

Bone-in SRF Kurobuta pork chop, peach mostarda, rosemary grilled polenta & seasonal vegetables

THE SENATOR'S PRIME RIB

Thomas Cattle Co. beef, Yukon whipped potatoes, Guinness 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

ITALIAN GELATO

Indonesian vanilla bean gelato with toasted pistachios

EXECUTIVE CHEF KYLAN MCKEE