

# Plated Dinner

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Plated dinner includes starter, entrée and dessert.

For an additional starter course (four course meal), please add 20.00.

For a "choice of" starter or entrée selection, please add 18.00.

For choice of entrée, per person price is based on the higher entrée price.

## Starters

### Soups

WILD MUSHROOM VELOUTÉ  
port reduction

ROASTED CAULIFLOWER SOUP  
wild mushrooms, muscatel vinegar

SUMMER CORN NAGE  
charred jalapeno crème, sweet pepper oil

ROASTED GARLIC & ALMOND SOUP  
(CAN BE SERVED CHILLED OR HOT)  
roasted grapes, dungeness crab

ROASTED RED PEPPER AND FENNEL  
whipped goat cheese

Prices are per person unless otherwise noted.  
All options are served with fresh brewed Great Northern coffee and teas, lemonade and iced tea  
Appropriate tax and 20% service charge are additional.

## Salads

### KALE AND GOLDEN BEET

winter kale, maple candied almonds, teton tome, ginger honey vinaigrette

### FIG AND ENDIVE SALAD

local blue, crispy pancetta, maple –orange vinaigrette

### KALE “CAESAR”

Tuscan & baby kale, grilled lemon Caesar, parmesan tuille, focaccia crouton

### LOCAL IDAHO PEACHES

whipped brie, local greens, macadamia, orange blossom vinegar

### FRESH TOMATO SALAD

House made ricotta, compressed watermelon, shaved fennel & sweet onion,  
basil syrup

### CHARRED ASPARAGUS

burrata, radish sprouts, truffle honey, pistachio

### LOCAL ORGANIC GREENS

stone fruit, lemon vanilla yogurt, “seedy” granola

### FRESH PEA AND PANCETTA

arugula, snow peas, pecorino, lemon-tarragon vinaigrette

# Entrees

## Land

### PAN-ROASTED NATURAL PHEASANT

sweet potato & apple pave, cranberry & cherry chutney, black truffle jus-lie  
105.00

### ROASTED TENDERLOIN OF BEEF

goat cheese polenta, wilted greens, chimichurri  
120.00

### PAN-SEARED DUCK BREAST

whipped potato, roasted beets, cherry jus  
110.00

### BRAISED BEEF SHORT RIB

potato puree, wild mushrooms, pickled onion caramelized onion jus  
115.00

### HOUSE-SMOKED TENDERLOIN OF BUFFALO

tuxedo barley, braising greens, blackberry jus  
135.00

### PAN-ROASTED AIRLINE CHICKEN BREAST

celeriac soubise, fingerling potato confit, wilted greens, lemon pancetta butter  
95.00

### GRILLED LOIN OF COLORADO LAMB

roasted eggplant, charred tomato, radish, lemon-mint jus  
115.00

### ROASTED TENDERLOIN OF BEEF

“creamed arugula”, heirloom potato, red onion marmalade  
120.00

## Sea

### PAN-SEARED WHITE STURGEON

salsify puree, fingerling potatoes, apple vinaigrette, braised kale,  
osetra caviar

135.00

### YELLOWFIN TUNA AU POIVRE

bacon and white bean ragout, overnight tomato vinaigrette, panzanella salad

125.00

### SEARED SCOTTISH STEELHEAD

summer bean salad, sweet pea, smoked bacon, corn-piquillo relish,

110.00

### BUTTERFISH "OSCAR"

artichoke-asparagus ragout, king crab, red wine béarnaise

130.00

### SEARED HAWAIIAN TUNA AU POIVRE

celeriac creamed arugula, foie gras glazed shiitake, fingerling potatoes, red wine  
jus

125.00

### ALASKAN HALIBUT

low country boil, lobster fumet, chorizo

130.00

## Entrée Duo's

(Not available when doing a choice of entrée's)

### ROASTED TENDERLOIN OF BEEF AND LOBSTER

butternut squash hash, asparagus, hollandaise, toasted hazelnuts

145.00

### AIRLINE CHICKEN BREAST AND JUMBO CRAB CAKE

carrot puree, shaved fennel and orange salad, chipotle hollandaise

125.00

### BISON TENDERLOIN AND GRILLED PRAWNS

roasted fingerling potatoes, chimichurri, braised kale

140.00

# Desserts

## Chocolate Mousse

hazelnut shortbread & tuille, Frangelico caramel, black mirror glaze

## Chocolate Torte

raspberry coulis, vanilla cream, honey almond cookie

## Toasted Cinnamon Brioche

seasonal fruit, champagne sabayon, vanilla cream

## Pumpkin Cheese Cake

Gingersnap crust, maple granola, cranberry coulis

## Key Lime Tart

sunflower seed crust, toasted honey meringue, sunflower glass

## Strawberry Shortcake

olive oil cake, macerated strawberries, chantilly cream

## Black Cocoa Cake

Chocolate ganache, honeycomb brittle, orange marmalade

## Rose Poached Stone Fruit

Whipped brie, candied nuts, balsamic reduction

## Lemon Tart

Lemon mascarpone, macerated berries, meringue cookies

## Matcha Cake

Pistachio butter cream, honey-ginger crème anglaise, 5-spice