



MENU

Our Inspiration for this Bear's Den Menu is Idaho and its Breathtaking Open Ranges.

APPETIZER

Drunken Pheasant Pie in a Puff Pastry Shell filled with Marsala Veloute Cream Sauce, a hint of Juniper, loaded with Potatoes, Peas, Carrots and Pearl Onions, layered with Seared Fontina Cheese. Paired with a Fuji Apple Slaw drizzled with Sage infused Honey.

SALAD COURSE

Grilled Artisan Hearts of Romaine, Baby Heirloom Tomatoes, Roquefort Cheese Wedge, Pickled Red Onion, and Flakes of Smoked Idaho Ruby Red Trout, with Spiced Roasted Pinenuts drizzled with a Roasted Garlic Roquefort Dressing.

MAIN COURSE

Roasted Double R Ranch Beef Tenderloin wrapped in Honey Cured Bacon served on a Red Wine Cramini Mushroom Demi-Glace. Brussel Sprout Leaves flashed Sauteed in Bacon Drippings and a Balsamic Reduction. Served with Idaho Yukon Gold Gratan made with Ballard Family White Cheddar and Chevre Cheese studded with Fresh Chives.

DESSERT COURSE

Chocolate Pots De Creme layered with Huckleberry Mascarpone Mousse and Crowned with Fresh Baked Snickerdoodle.

BEVERAGE MENU

Complimentary House White & Red Wine
Housemade Mulled Wine
Sippers Available for Purchase

