

## FIRST COURSE

Idaho Ruby Red Smoked Trout tossed in a caper and horseradish aioli served over shaved cucumber and avocado on a toasted ciabatta crostini with a lemon hollandaise drizzle

## SECOND COURSE

Spring mix and spinach greens tossed in a light balsamic vinaigrette topped with roasted beets, pomegranate seeds, toasted pine nuts, locally harvested goat cheese and fresh ground pepper

## THIRD COURSE

Elk tenderloin tucked into a farmhouse marinade overnight and finished with a rustic rub, seared and slow roasted to medium rare, paired with a red wine demi-glace, brussel sprouts leaves flash sauted in bacon drippings and roasted red potatoes seasoned with herb lavender salt

## FOURTH COURSE

Huckleberry croissant bread pudding drizzled with a basil caramel sauce topped with chantilly whipped cream

## FROM THE BAR TOP

Browne Family Vineyards  
Heritage Chardonnay  
Forest Project Red Blend

Mulled House Wine  
topped with cardamom whip  
Backcountry Blend coffee

Waterbrook Winery  
Sangiovese Rose

Trickster Brewing  
Blonde Lager | Juicy IPA



BEAR'S DEN  
DINNER AFTER DARK

SIPPIRS FOR PURCHASE  
Woodford Reserve Bourbon  
Glenfiddich Single Malt Scotch  
Hennessy Privledge Cognac