



SUMMER DINNER MENU

FIRST READING

GRACIE'S GOAT CHEESE POUCH- PISTACHIO CRUSTED GOAT CHEESE, CHERRIES, BALSAMIC SYRUP, FIGS, CHIVE & TRUFFLE OIL 13

HALLOUMI & CANTALOUPE- FRIED HALLOUMI CHEESE, CANTALOUPE, PROSCIUTTO, BALSAMIC-FIG REDUCTION & FRESH BASIL 12

SHEPHERD'S SALMON BEIGNETS- VANCOUVER ISLAND SALMON, BLACKENING SPICE, GARLIC, BELL PEPPER-SCALLION FRITTERS & CORN-CILANTRO TARTAR 11.43

PINNEY'S POTATO CROQUETTES- IDAHO POTATO, PROSCIUTTO, GOUDA, THYME, BREADED & FRIED CRISP, GREEN PEA PUREE & PEA SHOOTS 9

CHARCUTERIE TASTING- KUROBUTA HAM, LOUKANIKO LAMB SAUSAGE, GENOA SALAMI, ITALIAN PROSCIUTTO, SPICED NUTS, OLIVES, CORNICHON GREMOLATA, BAGUETTE & CRACKERS SERVES 4 TO 6 20.43

CONGRESSIONAL CHEESE PLATE- ARTISAN & LOCAL CHEESES, FRUITS, SPICED NUTS, PORT-FIG JAM, OLIVES, TRUFFLE HONEYCOMB, BAGUETTE & CRACKERS 4 FOR 15/7 FOR 22 **ADD PROSCIUTTO 6**

CHEESE & CHARCUTERIE- CHOOSE THREE ARTISAN OR LOCAL CHEESES ALONG WITH TWO CHARCUTERIE MEATS SERVED WITH A SPREAD OF ACCOUTREMENTS 20.43

SECOND READING

KAUFFMAN FARMS BARLEY SOUP- LOCALLY GROWN BARLEY 5.43/9

W. WALLACE FRENCH ONION SOUP- BABY SWISS & CROSTINI 7

C. BEN ROSS ROMAINE- ROMAINE HEART, GOAT CHEESE, TOMATOES, BALSAMIC REDUCTION & GREEN GODDESS DRESSING 9.43

CHENOWETH'S CAPRESE- LOCAL TOMATOES, MOZZARELLA, BASIL, MICRO GREENS, BASIL OIL & A FIG-BALSAMIC GLAZE 11

BETHINE'S BEET SALAD- ROASTED BEETS, SHAVED FENNEL, ARUGULA, CANDIED WALNUTS, FETA & BLOOD ORANGE VINAIGRETTE 11.43

"HOUSE"- MIXED GREENS, PARMARONO, GARLIC CROUTONS, TOMATOES & CHAMPAGNE VINAIGRETTE 5.43/9

THIRD READING

BORAH BURGER- IDAHO KOBE BEEF, MOZZARELLA, BASIL, TOMATO,
BALSAMIC REDUCTION, ROASTED GARLIC AIOLI & BRIOCHE BUN 16

TAYLOR TOPPER TROUT- HAGERMAN RED TROUT, PISTACHIO, SCALLION
MASHED POTATO, BACON BRAISED KALE & CITRUS BEURRE BLANC 23

EVANS' EGGPLANT ENVOLTINI- GRILLED EGGPLANT STUFFED WITH BELL
PEPPERS, SPINACH & GOAT CHEESE, SAFFRON RISOTTO & BASIL PESTO
BUTTER SAUCE 19.43

STEUNENBERG SALMON- VANCOUVER ISLAND SALMON, FENNEL POLLEN
MASHED POTATO, FENNEL-APPLE SALAD & GRAPEFRUIT GASTRIQUE 25

WAYS & MEANS- RADIATORI PASTA, GOUDA FONDUE, PEAS, CHEDDAR,
KUROBUTA PORK BELLY, GARLIC CRUMBS & TRUFFLE OIL 19

LEN'S LETTUCE WRAPS- MARINATED CHICKEN, BUTTER LETTUCE,
CARROT, RADISH COINS, THAI PEANUT SAUCE, MICRO GREENS & GINGER-
SCALLION SAUCE 18.43

PETE'S RACK OF LAMB- MARJORAM-GARLIC MARINATED LAMB, SAFFRON
RISOTTO, MUSHROOMS, TOMATOES & PARSLEY VINAIGRETTE 35

STEAK OF THE UNION- ASK YOUR SERVER FOR TODAY'S SELECTION

SWEET'S SPANISH SEAFOOD RISOTTO- SCALLOPS, SHRIMP, CLAMS &
DICED FISH IN A WHITE WINE SAUCE SERVED OVER SAFFRON RISOTTO WITH
CHORIZO & TOMATOES 29

BISON-TENNIAL RIBS- BLUEBERRY COGNAC BRAISED BISON SHORT RIBS,
CREAMED SWEET POTATO & BUTTERNUT SQUASH-APPLE COLESLAW 34

THE SENATOR'S PRIME RIB- IDAHO-NORTHWEST RAISED BEEF, IDAHO
BAKED POTATO, WARM HORSERADISH SAUCE & AU JUS
PETITE 10 OZ 29.43 GRANDE 16 OZ 36.43

ATTACHES

SAFFRON RISOTTO 7 SEASONAL VEGETABLE 5 BACON BRAISED
KALE 5 SCALLION MASHED POTATOES 5
LOADED BAKED POTATO 5 / 7

***Idaho is the 43rd Star on The Flag of The United States of America**

"Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illnesses, especially if you have certain medical conditions."