



WINTER DINNER MENU

FIRST READING

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

SHEPHERD'S SALMON CAKES- VANCOUVER ISLAND SALMON BELLY, LEMONGRASS & BELL PEPPER CAKES WITH A GINGER-SCALLION AIOLI & RED CABBAGE SPROUTS 11.43

BEGGARS PURSE- PEPPERED BEEF TENDERLOIN TIPS WRAPPED IN PHYLLO DOUGH & BAKED, SMOKEY BLUE CHEESE MOUSSE, MUSHROOM DUXELLE & PARSLEY OIL 13.43

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

FOIE GRAS- PAN SEARED HUDSON VALLEY FOIE GRAS, BLACK PEPPER TOASTED BRIOCHE, CABERNET-CHERRY CHUTNEY, GRAPEFRUIT & WHITE CHOCOLATE 23

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

CONGRESSIONAL CHEESE PLATE- ARTISAN & LOCAL CHEESES, FRUITS, SPICED NUTS, PORT-FIG JAM, OLIVES, TRUFFLE HONEYCOMB 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 7.43

C. BEN ROSS CAESAR SALAD- ROMAINE HEARTS, CAESAR DRESSING, PARMARONO, GARLIC CROUTONS, ANCHOVIES & LEMON 6.43/10.43

WEDGE- ICEBERG LETTUCE TOPPED WITH SPICED BACON, CANDIED WALNUTS, PEAR, TOMATO & MOODY BLUE CHEESE DRESSING 10

BETHINE'S BEET SALAD- ROASTED BEETS, 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

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

IDAHO SHRIMP AND RAVIOLI- LOCAL THREE CHEESE RAVIOLI, IDAHO RAISED SHRIMP, FENNEL, BASIL, BUTTERNUT SQUASH, FENNEL POLLEN CREAM SAUCE & MICRO GREENS 24.43

PORK BARREL- KUROBUTA PORK TENDERLOIN STUFFED WITH MUSHROOM & CARAMELIZED ONION, WRAPPED IN BACON, SERVED WITH YUKON GOLD MASHED POTATO, APPLE BRAISED RED CABBAGE & A MUSTARD-THYME DEMI 27.43

STEUNENBERG SALMON- GRILLED VANCOUVER ISLAND SALMON OVER BEET-MERLOT RISOTTO WITH CAULIFLOWER PUREE, BROCCOLI SPROUTS & A HONEY-TARRAGON YOGURT SAUCE 25

VEGETARIAN SELECTION- GRILLED KING OYSTER MUSHROOM, BEET-MERLOT RISOTTO, GOLDEN BEET PUREE, SEASONAL VEGETABLE, PARSLEY VINAIGRETTE & FRIED SHALLOTS 19.43

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

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

BEET-MERLOT RISOTTO 7 SEASONAL VEGETABLE 5
BACON BRAISED KALE 5 SCALLION MASHED POTATOES 5
LOADED BAKED POTATO 5 / 7 SAUTÉED MUSHROOMS 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."