

Sample Menu

CHEF ANDREW BLAKE

Hors D'Oeuvres

Prosciutto Wrapped Roasted Peach

SERVED OVER HOMEMADE RICOTTA CHEESE W/ ARUGULA,
SHAVED PARMIGIANO REGGIANO, BALSAMIC REDUCTION, AND
TRUFFLE HONEY

Baked Brie

WRAPPED IN PUFF PASTRY W/ PISTACHIO PESTO CRUST.
INCLUDES CROSTINI, FRESH FIGS, AND LOCAL WILD BERRIES.

Homemade Smoked Idaho Trout Dip

W/ HOMEMADE IDAHO POTATO CHIPS. TOUCH OF DILL AND
LEMON ZEST

Appetizers

Jumbo Lump Crab Cakes

W/ TOMATO BACON SAUCE, AND ZUCCHINI CONFIT

Duck Confit Ravioli

W/ BROWN BUTTER SAGE, SUN-DRIED TOMATO, AND
HAZELNUTS

Bison Meatballs

SERVED WITH HUCKLEBERRY PEPPERCORN SAUCE AND
CRÈME FRAICHE

Goat Cheese Herb Crusted Lamb

Lollipop

SERVED OVER MANGO CHUTNEY

Salad

Hearts of Palm Salad

WITH MANGO-AVOCADO, MICRO ARUGULA, TOASTED SPICED
PUMPKIN SEEDS, WITH PINK GRAPEFRUIT, ORANGE SEGMENT,
CILANTRO, AND CITRUS VINAIGRETTE

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CHEF ANDREW BLAKE

Entrées

Snake River Potato Crusted Salmon

W/ ENGLISH PEA FENNEL SAUCE AND BLACK BELUGA LENTILS SALAD. SERVED WITH CARROT GINGER PURÉE

Dry-Aged Beef Brisket

W/ LOCAL WILD MUSHROOM MARSALA WINE SAUCE, OVER AU GRATIN POTATOES AND ASSORTED ROASTED VEGETABLES

Homemade Sweet Potato Gnocchi

W/ SAUTEED BROCCOLI RABE AND ELK SAUSAGE

Herb Crusted Halibut

OVER ROASTED TRUFFLE CAULIFLOWER PURÉE. SERVED WITH CRISPY ROOT VEGETABLES AND CHARRED BROCCOLINI. SHOWERED WITH CITRUS CHAMPAGNE SAUCE

Dessert

Wild Berry Gateau

W/ FRENCH CUSTARD AND WHIPPED CREAM

Pistachio Baklava Cheesecake

W/ LEMON HONEY, CINNAMON SYRUP

Homemade Chocolate Brownies

W/ HOMEMADE SALTED CARAMEL ICE CREAM