



*-items that are not drop off friendly and will need to be adjusted

Winter to Remember Menu

Cranberry/**Sourdough**

Seed to Sequoia sourdough accompanied by cranberry butter

Provisions/**Salad**

Sun Springs greens, autumn spiced bacon, gorgonzola, candied almonds, shaved onions and grilled bread croutons accompanied by buttermilk dressing and mason jar vinaigrette

Honey Badger/**Carrots**

Heirloom tri-colored carrots braised in a local spicy honey

***Rose/Potatoes**

Wood fired orchard rose potatoes served crispy with rosemary E.V.O

Northwestern/**Oscar**

Hells Canyon filet mignon topped with Dungeness crab and caper béarnaise

Sleigh Ride Menu

Holiday/**Rolls**

Assorted Seed to Sequoia rolls accompanied by a cranberry bacon jam and whipped butter

Winter/**Salad**

Hydroponic local greens, wood fired butternut squash, pomegranate, crunchy quinoa, goat cheese, Moroccan almonds and a cherry vinaigrette

Root/**Cellar**

Assorted wood fired winter squash tossed with shallots and ground nutmeg

Cheese and/**Potatoes**

Thin shaved Idaho russet potatoes served bubbling hot in a sharp cheddar fondue

Ketchum Lamb/**Chop**

Double cut lamb chops hand cut live on our irons and topped with a Sicilian mint caponata

Big Sky Menu

Dough/**Ball**

Seed to Sequoia assorted breads accompanied by a cinnamon hot honey butter

Lola Rosa/**Salad**

Frise Lola Rosa greens, Brussel sprout leaves, twice smoked bacon, oven roasted cranberries, almond brittle and a champagne vinaigrette

Country/**Broccoli**

Wood fired broccoli served bubbling hot in a sharp white cheddar fondue

Cranberry/**Smash**

Idaho russet potatoes smashed with wind dried cranberries, creamy gorgonzola, bacon and chives

Land and/**Sea**

Honey braised short ribs, toasted almond gremolata, wood fired Maine lobster tail and a winter béarnaise sauce

Canyon Creek Claus Menu

Moms Holiday/**Rolls**

Traditional buttermilk rolls accompanied by whipped farmers butter

The Forest/**Salad**

Hydroponic greens, smoked broccoli, herb cheddar curds, fried duck prosciutto, shaved leeks, huckleberry granola, crisp cucumbers and jumbo croutons accompanied by herb buttermilk dressing and cranberry balsamic vinaigrette

Butternut/**Casserole**

Wood fired garden butternut squash served bubbling hot in a sweet and savory cream topped with candied bacon and almond hash

Black and Bleu/**Potatoes**

Idaho russet potatoes smashed with bleu cheese and fresh cracked black pepper

Bird in a/**Sleigh**

Vogel Farms chicken chops stuffed with almond wild rice and smoked leeks topped with a champagne cream

Tuscan Holiday Menu

Sicilian Bread/**Box**

Assorted wood fired European breads accompanied by a ricotta herb spread

Pear/**Salad**

Hydroponic greens, grilled pears, shaved prosciutto, caramelized onions, torn burrata, candied tomatoes and grilled bread croutons accompanied by a pesto ranch and cranberry vinaigrette

Pink vodka/**Vegetables**

Wood fired squash and Brussel sprouts served bubbling hot in a vodka tomato sauce

The Forager/**Risotto**

Organic imported risotto spiked with chef harvested wild Boise river mushrooms, Italian cream and Reggiano parmesan

The Italian/**King**

Whole roasted Idaho line caught kind salmon accompanied by a lemon caper piccata

The God/**Father**

N.Y. strip steak hand carved live on our hot iron accompanied by a sweet pepper hash and tomato basil demi-glace

The Mayflower Menu

Buttermilk Soft/**Sourdough**

Seed to Sequoia soft buttermilk sourdough rolls accompanied by local all spice whipped honey butter

The Idaho/**Salad**

Hydroponic greens, diced red potatoes, burn scallions, pork belly croutons, shredded sharp cheddar, roasted tomatoes, cucumber curls, carrots, red onions, and diced eggs accompanied by herb buttermilk and balsamic dressing

Dutch Green Bean/**Pot**

French green beans pan seared with leeks smothered in a chardonnay wild mushroom fondue and topped with crispy shallot straws and Ballard Farms white cheddar

Buttermilk/**Potatoes**

Idaho whipped potatoes smashed with farmers butter, chives and chef salt

Wild/**Turkey**

Vogel Farms wild free-range turkey brined in our orange cranberry and chardonnay brine lightly smoked on Idaho hardwood and stuffed with a pecan stuffing accompanied by pink vodka cranberry sauce and giblet gravy

Ham/**Wellington**

Our house cured ham stuffed with French gruyere and grain mustard wrapped in puff pastry and topped with a pomegranate jelly

Les Bois Winter Menu

Seed to Sequoia/**Sour Dough**

Assorted house sourdough breads baked in our stone ovens accompanied by huckleberry butter

Idaho/**Caesar**

Chef harvested kale, roasted fingerling potatoes, smoked amaze corn, shaved Eagle Idaho parmesan and charred bread croutons tossed in a smoked steelhead Caesar dressing

Jolly Green/**Vegetables**

Wood fired asparagus and crispy Brussel sprouts tossed in Himalayan pink salt and herb olive oil

Fully Loaded/**Mashed Potatoes**

Idaho potatoes smashed with skin on mixed with double smoked bacon, chives, sharp cheddar and sour cream

Base Camp/**Tri-tip**

Hells Canyon tri-tip rubbed with horseradish accompanied by a root vegetable gravy

Johnson Creek/**Salmon (additional \$ per person)**

Clearwater line caught salmon pan roasted in our cured cast iron accompanied by huckleberry beurre Blanc