

# COULOIR DINNER

WINTER 11-12

“APPROACH LOVE AND COOKING WITH RECKLESS ABANDON”  
H.H. DALAI LAMA

## STARTERS

PAN-SEARED HUDSON VALLEY FOIE GRAS  
PEARL ONION CONFIT, CINNAMON TOAST, ANISE SYRUP

GRILLED BALLARD FAMILY HALOUMI  
TRUFFLE ROASTED CAULIFLOWER, GOLDEN BEET, CANDIED SAGE

PACIFIC OYSTERS IN THREE TEXTURES  
RAW-BEET-HORSERADISH MIGNONETTE  
POACHED-MIRIN-YUZU SABAYON  
FRIED-SMOKED PAPRIKA AIOLI

AMERICAN STURGEON CAVIAR “NACHOS”  
SMOKED TROUT BRANDADE, FRESH CHIVE, WARM POTATO CHIPS

## INTERMEZZO

“SIMPLE” MIXED GREENS  
SMOKED RICOTTA, CANDIED BACON, PICKLED LOCAL CARROTS

ENDIVE AND WATERCRESS  
SHAVED APPLE, LOCAL BLUE, HAZELNUT  
CARAMELIZED APPLE-MUSTARD SEED VINAIGRETTE

CHEF'S SELECTION OF SOUP  
*TO BE SELECTED DAILY*

# ENTRÉES

HOUSE-SMOKED TENDERLOIN OF BISON  
SWEET GARLIC-CELERY ROOT PUREE, BUTTER BRAISED KALE, MADEIRA JUS

CHILI-CORIANDER GRILLED ONO  
FENNEL PUREE, BABY BOK CHOY, CARROT-RIESLING VINAIGRETTE

S.R.F. KUROBUTA PORK “FAT AND LEAN”  
BOURBON-MAPLE GLAZED BELLY, GLAZED TENDERLOIN  
CORNMEAL SPOONBREAD, SPICED RED-EYE “GRAVY”

PAN-ROASTED SNAKE RIVER STURGEON  
WHITE BEAN-BEEF CHEEK RAGOUT, CRISP PARSNIP, MEYER LEMON PRESERVES

S.R.F. STRIPLOIN OF WAGYU BEEF  
BRAISED RUTABEGA, SWISS CHARD, MARROW-PARSLEY BUTTER

“CHICKEN FRIED” SADDLE OF RABBIT  
GOLDEN RAISIN PESTO, IDAHO POTATO GNOCCHI, CURRY EMULSION

IDAHO POTATO-WILD MUSHROOM PEIROGI  
LOCAL CHEESE, CRISPY KALE, “CANNED” TOMATO SAUCE

## **COULOIR IS PROUDLY SUPPORTED BY THESE REGIONAL PRODUCERS:**

BALLARD FAMILY DAIRY, ID	COSMIC APPLE GARDENS, ID
DRIGGS FARMERS MARKET, ID	SHEPHERDS CHÈVRE, UT
SNAKE RIVER FARMS, ID	MOUNTAIN VALLEY MUSHROOMS, ID
JACKSON HOLE FARMERS MARKET, WY	GREAT NORTHERN COFFEE, WY
STONE GROUND BAKERY, UT	460° BREAD, ID
WYOMATO, WY	LAVA LAKE LAMB, ID
SUNLIGHT SPRINGS, WY	TSAR NICOLAI, ID
TETON VALLEY CREAMERY, ID	MEADOWLARK FARMS, ID
BEEHIVE CHEESE CO., UT	

**FOUR COURSES @ \$89.00**  
**FOUR COURSES WITH WINE @ \$149.00**