

Plated Dinner

Summer

Plated dinner includes starter, entrée and dessert.

For an additional starter course (four course meal), please add 12.00.

For a "choice of" starter or entrée selection, please add 10.00.

For choice of entrée, per person price is based on the higher entrée price.

Starters

SUMMER CORN NAGE

charred jalapeno crème, sweet pepper oil

CHILLED LOCAL TOMATO GAZPACHO

cucumber "noodles", red onion, fresh herbs

LOCAL IDAHO PEACHES

whipped brie, local greens, macadamia, orange blossom vinegar

FRESH WYOMATO SALAD

fried avocado, basil aioli, marinated cucumber

CHARRED ASPARAGUS

burrata, radish sprouts, truffle honey, pistachio

LOCAL ORGANIC GREENS

watermelon radish, chili-lime cashews, local feta, watermelon vinaigrette

Prices are per person unless otherwise noted.

All options are served with fresh brewed Great Northern coffee and teas, lemonade and iced tea

Appropriate tax and 20% service charge are additional.

Entrees

HOUSE-SMOKED TENDERLOIN OF BUFFALO

turnip puree, roasted garden vegetables, caramelized onion jus
96.50

PAN-ROASTED NATURAL CHICKEN

farrow "salad", wyomato, asparagus, grilled lemon jus lié
68.00

SEARED SCOTTISH STEELHEAD

summer bean salad, sweet pea, smoked bacon, corn-piquillo relish,
73.00

GRILLED LOIN OF COLORADO LAMB

roasted eggplant, charred tomato, radish, lemon-mint jus
81.00

BUTTERFISH "OSCAR"

artichoke-asparagus ragout, king crab, red wine béarnaise
78.00

ROASTED DOUBLE R RANCH TENDERLOIN OF BEEF

"creamed arugula", heirloom potato, red onion marmalade
75.00

SEARED HAWAIIAN TUNA AU POIVRE

foie gras glazed bok choy, roasted shitake, grilled leek, ginger dashi
82.00

Desserts

FLOURLESS CHOCOLATE CAKE

seasonal fruit, salted chocolate sauce, vanilla cream

VANILLA BEAN PANNA COTTA

cinnamon caramel, fresh berries, phyllo

DARK CHOCOLATE MOUSSE

sour cherries, mascarpone cream, candied cocoa nibs

TOASTED CINNAMON BRIOCHE

seasonal fruit, champagne sabayon, vanilla cream

VANILLA BEAN CHEESECAKE

huckleberry compote, rosemary honey

FRESH BLACKBERRY TART

lemon mascarpone, toasted meringue