



HARVEST DINNER MENUS

Ciro Restaurant & Wine Bar

- *New York Kobe steak with a medley of roasted organic baby heirloom vegetables including carrots, potatoes and turnips*

Cornerstone Bar & Grill

- *Tsar Nicoulai bellini*
- *local heirloom panzanella salad with chicken paillard*
- *Hagerman berry cobbler with Toni's vanilla ice cream*

Cristina's Restaurant

- *Richfield charred tomato caprese with burrata and lardons*
- *Barley risotto in a roasted acorn squash*
- *Hazelton bull elk burger with chanterelles, gruyere, and Idaho steak fries*
- *Braised veal cheeks in lemon sauce*

Dashi

- *Crispy local Berkshire pigs head torchon, local beluga lentils, smoked bacon, pickled cherry port wine reduction and baby arugula*
- *Local organic butternut squash soup, local gala apples, smoked bacon, maple syrup and sage bubbles*
- *Local organic heirloom tomato salad, fresh mozzarella, local watermelon, hydrocress, local goat cheese, aged balsamic and local sweet basil*
- *Grilled rack of Idaho elk, caramelized root vegetables, wild huckleberry red wine sauce, baby spinach, foie gras and cocoa nibs*
- *Local apple crisp, cream cheese ice cream, cider caramel and roasted pistachios*

Globus

- *Broiled Springs of Life nectarines and Wood River Organics red lettuce salad with goat cheese, red onions, cranberries, baby beets and a provincial vinaigrette,*
- *M & N Farms grilled Idaho Kobe beef strip loin with Wood River Organics glazed carrot puree, sautéed swiss chard, Springs of Life purple potatoes, yellow beans, black trumpet mushrooms, parmesan foam with a cabernet reduction*



HARVEST DINNER MENUS

Ketchum Grill

- *Salad of local harvest arugula, Idaho peaches, crisp prosciutto and pine nuts – paired with Syringa Fume Blanc*
- *Chanterelle mushroom strudel with shallot confit – paired with Cinder Sangiovese*
- *Braised Idaho rabbit with leeks and carrots, sherry and fresh thyme smashed Yukon gold potatoes with roasted garlic – paired with Frazer Vineyards Petit Verdot*
- *Anne's Idaho pear, ginger and dried cherry crisp with house vanilla bean ice cream – paired with Kopke 10 year tawney port*

Il Naso

- *Mixed greens with summer fruit, cracked pepper chevre and balsamic*
- *Red wine braised short ribs with roasted potatoes, spinach, and caramelized onion*
- *Sage roasted half chicken with sautéed summer squash, pea shoots, black pepper chevre and natural jus*
- *Grilled bone-in pork chop with fork-mashed red potatoes, arugula, grilled haloumi and soft poached egg*

Pioneer Saloon

- *Grilled fresh Idaho rainbow trout, baked Idaho potato and Idaho grilled vegetable kabobs*

Rickshaw

- *Sri Lanken Lamb: curry spiced Lava Lake Lamb with house made roti and cumin spiced Hagerman heirloom tomato salad*

Roosevelt

- *Snake River heirloom tomato salad with Idaho goat cheese, basil infused olive oil and balsamic reduction*
- *Idaho Surf & Turf; Idaho prime rib of pork paired with grilled Idaho rainbow trout brushed as it comes off the grill with roasted red pepper butter*
- *Hagerman Valley peach crisp topped with locally made vanilla ice cream and caramel sauce*



HARVEST DINNER MENUS

Sawtooth Club

- *Grilled Idaho Elk loin chops finished with a huckleberry-cognac reduction with rosemary roasted red bliss potatoes*
- *Kelly Orchard Braeburn apple strudel with Toni's Sun Valley ice cream*

Sayvour

Six Course Tasting Menu

- *Duo of Beet Preparations served with local goat cheese fondue and walnut pesto*
- *Cured salmon carpaccio with Idaho potato salad and fennel relish*
- *Locally grown Blue Lake green bean salad with truffle vinaigrette, almonds and crispy leeks*
- *Double R rib eye steak with huckleberry sauce*
- *Idaho blue cheese wedge, local grapes and a port reduction*
- *Idaho Riesling poached pear, sage honey sauce, vanilla ice cream and "Cheapshot" caramel vodka afogato*