

## STARTERS

SEASONAL SALAD OF THE DAY  
SMOKED TROUT DIP

## MID-COURSE

BRAISED ELK FLAUTAS  
PEASANT CASSOULET

## MAINS

(PICK TWO)

**PAN-SEARED HALF CHICKEN**

Lemon Pan Jus, Corn Bread Dressing

**BRAISED BISON SHORT RIB**

Au Jus & Braised Mirepoix

**GRILLED IDAHO TROUT**

Over Snow Peas, Bourbon Glaze

**OVEN-ROASTED STRIP LOIN**

Horseradish Creme & Caramelized Onion

**BAKED RIGATONI**

Eggplant, Smoked Mozzarella, Pomodoro Sauce

## SIDES

(PICK TWO)

**HORSERADISH MASHED POTATOES**

**SAUTEED GREENS**

with Roasted Garlic

**ROSEMARY RED POTATOES**

**WILD RICE PILAF**

**ROASTED BRUSSELS SPROUTS**

## DESSERT

**WARM GREEN APPLE CRISP**

with Vanilla Ice Cream

**CHOCOLATE  
RASPBERRY CAKE**

Chocolate Ganache,  
Raspberry Coulis

\*Menu items are subject to change depending on daily availability  
The cost is \$75 per adult and \$28 for children under 12

