



SUNDAY, MAY 10
Mother's Day
PERFECT PACKAGE!
Everything you need in one stop
to make her day perfect.

TAKE OUT
4-COURSE
MOTHER'S DAY
DINNER
\$49 per person

Orders must be placed by calling
208.383.4300 by 9 pm on May 6.
Pickup 1-6 pm on Mother's Day.

Choose one appetizer, a soup or salad option, entrée, side dish and dessert per person!

APPETIZERS

- Avocado Toast (v)**
Gaston sourdough, pickled red onion, arugula, citrus dressing, six minute egg
- Blue Crab Stuffed Mushroom**
Parmesan bechamel, green onion
- Prosciutto Wrapped Asparagus**
Boursin whipped cheese, shaved manchego cheese, balsamic reduction

SIDE DISHES

- Creamed Spinach
- Saffron & Gouda Mac 'n' Cheese
- Garlic Mashed Potatoes
- Leek & Fennel Au Gratin Potatoes
- Grilled Jumbo Asparagus (v)
- Sautéed Mushrooms

SALADS AND SOUP

- White Bean & Wild Mushroom Soup (v)**
Tomato, black garlic, butternut squash, kale, fines herbs
- Wedge Salad**
Organic iceberg lettuce, house-made Chandlers ranch dressing, bacon, tomato
- Caesar Salad**
Whole crisp leaves of organic romaine, anchovy Caesar dressing, Parmesan cheese crouton, white anchovy
- Lobster Bisque**
Crème fraiche, chives
- Limousine Salad**
Crisp butter leaf lettuce, Roquefort bleu cheese, spiced cashews, shaved crispy shallots, garlic croutons, Roquefort vinaigrette

ENTRÉES

- Steaks served with tomato Provencal, cognac peppercorn sauce, fresh chimichurri
- 6 oz Petite Filet Mignon**
Famous cut known for its fine texture and delicate flavor
- Ora King Salmon**
Marcona almond and Dijon crusted New Zealand king salmon, heirloom baby carrots, fingerling potato chips, raspberry beurre rouge
- Chicken Cordón Bleu**
8 oz chicken breast, prosciutto, Swiss & Gruyere cheese, white cheddar mornay, tomato Provencal
- 14 oz USDA Prime Smoked Ribeye**
Hand cut, ancho chile-rubbed and hickory smoked
- Day Boat Scallops**
Truffled potato cake, garlic mash, shiitake mushroom, citrus butter sauce
- Roasted Cauliflower Steak (v)**
Roasted cauliflower steak, red pepper coulis, charred broccolini, citrus-dressed arugula

DESSERTS

- Fromage Blanc Cheesecake**
Baked cream and fromage blanc goat cheese with vanilla, orange zest graham-cracker crust, wild-honey sauce
- Key Lime Pie**
Tart and creamy, ginger snap crust, whipped cream
- The Bomb**
Bittersweet chocolate mousse, white chocolate brownie, Grand Marnier, dark chocolate shell
- Strawberry Upsidedown Cake**
Strawberry butter cake, Italian buttercream, strawberry coulis
- Assorted Sorbets (v)**



EXTRAS!

- Bloody Mary 10.**
Ketel One bloody Mary, house-pickled veggies, copper cup to keep
- Strawberry Mimosa 10.**
Coppola "Sofia" brut rosé, fresh squeezed orange, macerated strawberry
- Fresh Flowers 25.**
Bouquet of hydrangeas and roses from Boise At It's Best

(v) = vegan