

happy new year

PRIX FIXE FOUR-COURSE DINNER 150

FIRST COURSE

the black orchid GF, DF
seared rare sashimi-grade
ahi tuna, black orchid mustard
sauce

salmon gravlax GF
house-cured, potato chips,
crème fraîche, white sturgeon
caviar, capers

beef carpaccio GF, DFO
tenderloin, capers, dijon mustard,
horseradish cream, asiago,
watercress + baby arugula salad,
dijon vinaigrette

wild mexican abalone S, GFO +25
butter, preserved lemon, maitake
mushrooms

caviar 1 oz +100
white sturgeon,
hagerman, classique presentation

**pacific oysters on the
half shell (6)** GF, S +12
raspberry champagne mignonette

prawn cocktail GF, S, DF
cocktail sauce, fresh lemon

SECOND COURSE

lobster bisque S
sherry, crème fraîche

carrot ginger soup N, VO, DFO
coconut milk, goat cheese,
balsamic, roasted pumpkin seeds

limousine salad GFO, DFO, N
butter leaf, roquefort bleu
cheese, spiced cashews, crispy
shallots, garlic croutons,
roquefort vinaigrette

beet salad N
roasted beets, arugula,
watercress, maple dijon
vinaigrette, roasted pecans

burrata salad GF, N
masala and honey-dressed
stone fruit, arugula, candied
spiced filberts, crisp prosciutto,
citrus vinaigrette

caesar salad GFO
organic romaine, anchovy
caesar dressing, parmesan
cheese croutons, white anchovy

ENTRÉE

steaks served with chandlers au gratin, broccolini, red pepper coulis

filet mignon, USDA prime 10 oz

new york strip, USDA prime 14 oz

ribeye, USDA prime 16 oz

cowboy cut, signature reserve 24 oz

delmonico, signature reserve 14 oz

american wagyu filet 8 oz +60

japanese A5 wagyu filet
5 oz +90 | 10 oz +160

wagyu trio +175

black cod DF
sake-marinated, coconut-lime
rice cake, shiitake mushrooms,
thai-chili orange miso, pickled
red onions

day boat scallops GF, S
pan-seared, idaho® potato
cakes, shiitake mushrooms,
beurre blanc

shrimp scampi italiano S
diced fresh tomatoes, garlic,
white wine, butter, basil, red chili
flakes, lemon, angel hair pasta

surf + turf GFO, S +25
8oz north atlantic lobster tail,
6oz prime petit filet mignon,
asparagus, hollandaise, pommes
frites

north atlantic lobster tail GFO, S +40
12oz lobster tail, broiled, asparagus,
hollandaise, pommes frites

cauliflower steak GF, V
marinated and roasted, broccolini,
red pepper coulis, citrus-dressed
arugula

OVER THE TOP

oscar style – alaskan king crab meat, sauce béarnaise, asparagus S +35

a'la rossini – foie gras, wild mushrooms, port reduction GF +38

á moelle - bone marrow flan, wild mushrooms, marrow demi-glace GF +14

le bleu - topped with genuine roquefort GF +13

DESSERT

fromage blanc cheesecake
goat cheese, vanilla, graham cracker
crust, wild honey

butterscotch crème brûlée GF
classic burnt cream, caramelized sugar

the chocolate bomb NFO
bittersweet chocolate mousse, white
chocolate brownie, grand marnier,
dark chocolate shell, hazelnuts

mixed fruit cobbler
lavender crust, vanilla ice cream

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WINES BY THE GLASS

SPARKLING

montefresco, prosecco, veneto, it	14
schramsberg, mirabelle, brut rosé, ca	19
r.c. lemaire, trianon, brut, champagne, fr	29
 3100 cellars brut rosé malbec	17
snake river, id '23	

WHITE

albariño	
marimar estate, russian river valley	16
sonoma, ca '24	
chardonnay	
patz & hall, sonoma coast, ca '23	17
joseph drouhin, pouilly-vinzelles, fr '21	19
pinot grigio	
scarpetta, friuli, it '23	14
riesling	
dr. loosen, bernkasteler lay,	17
mosel, ge '23	
sauvignon blanc	
nicolas gaudry, les porcheronnes,	19
pouilly-fumé, loire, fr '23	
hedges, cms, columbia valley, wa '23	14
rosé	
château sainte marguerite, symphonie,	15
provence, fr '24	

RED

pinot noir	
calera, central coast, ca '23	18
coeur de terre, héritage reserve,	20
mcminnville, willamette valley, or '23	
gamay	
marcel lapierre, le beaujolais, fr '23	18
merlot	
pepper bridge, estate,	29
walla walla valley, wa '22	
malbec	
casarena, finca naoki, luján de cuyo,	20
mendoza, arg '21	
sangiovese	
riecine, chianti classico, tuscan, it '23	17
proprietary blend	
château de cranne, bordeaux, fr '22	15
tempranillo	
marqués de riscall, reserva, rioja, sp '20	14
syrah	
sleight of hand, the philosopher's stone,	16
walla walla valley, wa '22	
cabernet sauvignon	
 telaya, quintessence vineyard,	18
red mountain, wa '22	
davies vineyards,	38
napa valley, ca '22	



CORAVIN POURS

Hand-picked, premium
by-the-glass wines from
our cellar. Menu provided
upon request.

Please inform your server of any allergies and or dietary restrictions. While our culinary team can prepare dishes without particular ingredients, cross-contact with allergens can occur in our kitchen and we cannot guarantee that any menu item can be completely free of allergens.

We are a non-smoking restaurant. A non-obligatory 20% gratuity will be added for parties of 6 or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses.
Consult with a physician for more information.



MADE OR GROWN IN IDAHO

VG - VEGETARIAN | VGO - VEGETARIAN OPTIONAL | V - VEGAN | VO - VEGAN OPTIONAL

DF - DAIRY-FREE | DFO - DAIRY-FREE OPTIONAL | S - SHELLFISH | N - TREE NUTS

NFO - NUT-FREE OPTIONAL | GF - GLUTEN-FREE | GFO - GLUTEN-FREE OPTIONAL