

happy new year

PRIX FIXE FOUR-COURSE DINNER 150

FIRST COURSE

crab cake **S**

maryland blue lump crab meat, stone-ground mustard, watercress, tomato salad

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

prawn cocktail **GF, S, DF**

cocktail sauce, fresh lemon

escargot à la carole **GFO**

garlic parsley butter, asiago cheese

pacific oysters on the

half shell (6) **GF, S** +12
raspberry champagne mignonette

wild mexican abalone **S, GFO** +25

butter, preserved lemon, maitake mushrooms

caviar

1 oz +100

white sturgeon,
hagerman, classique presentation

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

halibut **S**

pan seared, garlic mashed potatoes, sautéed spinach, asparagus, fava beans, beurre blanc

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

à 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

happy new year



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