THE BRICKYARD

FIRST COURSE

Roasted Beet Salad
with field greens, toasted pepitas and citrus vinaigrette

SECOND COURSE

Choose one

Certified Angus Beef Filet Mignon
laced with huckleberry demi glace
over Ballard Family Farms cheese curd risotto
alongside Idaho russet pomme frites

King Salmon Fillet
bacon crusted over white bean puree
with grilled fresh asparagus spears and charred carrot

THIRD COURSE

Peach Tart
in a housemade Snake River Farms tallow shell
finished with vanilla bean ice cream,
bourbon caramel and candied sage

Ask your server about our Idaho Wine selection to pair with your meal.