

Fork Private Dining Room Dinner Menu Options



ENTRÉES

Menu 1:

\$40.00/Person includes Soup or Salad, Entrée & Dessert

1st Course (Host to choose 1):

- **½ House Salad tossed with Red Wine Vinaigrette**
- **Tomato Basil Soup**

2nd Course (Guest has choice of the below):

- **Voodoo Chicken**: ½ Mary's chicken house-brined Moroccan Style with warm spices & citrus then slow roasted served over Idaho smashers with herb jus
- **Idaho Rainbow Trout**: pan-grilled Hagerman Farms trout with grilled local kale, roasted red pepper coulis, balsamic reduction & basil oil drizzle
- **Local Ale-Braised Short Ribs**: Fork tender Northwest beef with local ale-wild mushroom sauce served over Idaho smashers & glazed honey-coriander carrots topped with horseradish cream sauce & Idaho potato hay

3rd Course (Host to choose 1):

- **Seasonal Crème Brûlée**
- **Brownie & Vanilla Whip Cream**

Menu 2:

\$50.00/Person includes Soup or Salad, Entrée & Dessert

1st Course (Host to choose 1):

- **½ House Salad tossed with Red Wine Vinaigrette**
- **Tomato Basil Soup**

2nd Course (Guest has choice of the below):

- **Voodoo Chicken**: : ½ Mary's chicken house-brined Moroccan Style with warm spices & citrus then slow roasted served over Idaho smashers with herb jus
- **Idaho Rainbow Trout**: : pan-grilled Hagerman Farms trout with grilled local kale , roasted red pepper coulis, balsamic reduction & basil oil drizzle
- **8oz RR Ranch Filet**: sautéed green beans, pistachio & Chef's bourbon-peppercorn sauce

3rd Course (Host to choose 1):

- **Seasonal Crème Brûlée**
- **Brownie & Vanilla Whip Cream**

Fork Private Dining Room Dinner Menus (cont.)



ENTRÉES

Menu 3:

\$65.00/Person includes Soup or Salad, Entrée & Dessert

1st Course (Host to choose 1):

- **Baby Spinach Salad:** strawberries, feta, house-candied walnuts & strawberry yogurt dressing with reduced balsamic drizzle
- **BCS:** fresh arugula, cold smoked salmon, local Ballard Family Farms white cheddar, dried sweet corn, balsamic tomatoes, pepitas, pearl couscous & dried black currants tossed in our house made buttermilk basil-pesto dressing

2nd Course (Guest has choice of the below):

- **Fresh Crispy Skin Alaskan Salmon:** crisp yellow fin potatoes, Romesco sauce, fresh arugula & lemon
- **Rotisserie Roasted Prime Rib (Served Medium-Rare):** all natural RR Ranch Signature Northwest beef, creamy horseradish & herb au jus served with Idaho parmesan-rosemary French fries
- **Artichoke Heart & Ricotta Ravioli:** Boise's Ferranti Fresh ravioli pillows, white wine-pesto-butter sauce, sunflower seeds & shaved parmesan

3rd Course (Host to choose 1):

- **Seasonal crème brûlée**
- **Brownie & vanilla whip cream**

OUR APPROACH

FORK blends fresh flavors from throughout the Northwest to create an Americana dining experience that is both surprising and comforting. Whenever possible, we follow the 'FARM TO FORK' approach that includes sourcing farm-fresh ingredients locally, then preparing them in such a way as to enhance, but never cover, their natural qualities. ENJOY!