

Fork Private Dining Room Dinner Menus



ENTRÉES

Menu 1:

\$48.00/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 carrot puree topped with horseradish cream sauce & Idaho potato hay

3rd Course (Host to choose 1):

- **House Made Salted Caramel Bread Pudding with Vanilla Ice Cream**
- **Brownie & Vanilla Whip Cream**

Menu 2:

\$57.00/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 Certified Angus Beef Filet**: sautéed green beans, pistachio & Chef's bourbon-peppercorn sauce

3rd Course (Host to choose 1):

- **House Made Salted Caramel Bread Pudding with Vanilla Ice Cream**
- **Brownie & Vanilla Whip Cream**

Fork Private Dining Room Dinner Menus (cont.)



ENTRÉES

Menu 3:

\$75.00/Person includes Soup or Salad, Entrée & Dessert

Includes Salad, Entrée & Dessert

1st Course (Host to choose 1):

- **Tomato Basil Soup**
- **B.C.S. (Boise Chopped Salad):** 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):

- **Pan Roasted King Salmon:** crisp potato wedges, herb remoulade, Ohana micro greens & lemon
- **Rotisserie Roasted Prime Rib (Served Medium-Rare):** all natural Double R 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):

- **House Made Salted Caramel Bread Pudding with Vanilla Ice Cream**
- **Brownie & vanilla whip cream**