

RED FEATHER DINNER

JANUARY 6, 2012

SIDES

BRUSSEL SPROUTS & BACON	\$4
MASHED POTATOES	\$3
MARKET PARSNIPS & BASIL	\$4.50
PARMESAN & HERB FRIES	\$4
FRESH BAKED ROLL	\$2

COOL PLATES

SALADS

MIXED GREENS Lemon, Olive Oil, Parmesan	\$5
WEDGE OF BUTTERLEAF Parmesan, Ranch	\$6
SMOKED TROUT & BEETS Toasted Hazelnuts, Citrus Vinaigrette	\$7
CHOPPED SALAD Halloumi, Chickpeas, Squash, Parsnips, Potato, Sherry Vinaigrette	\$7 \$12
GRILLED KALE CAESAR Asiago, Crushed Croutons	\$6 \$10

NOT SALADS

3 LOCAL CHEESES Each Cheese With Accompaniment	\$15 \$6
SMOKED SALMON PATÉ Herb Salad, Grilled Bread	\$7
HERB SALMON CAKES with Brussel Sprout Slaw.	\$8
SMOKED IDAHO TROUT Roasted Garlic, Horseradish Fromage Blanc, Red Onion, Capers, Housemade Crackers	\$11
STEELHEAD CRUDA Avocado, Jalapeno, Basil, Lime, Olive Oil	\$12
PORK TERRINE Coarse Mustard, Herb Salad, Grilled Bread	\$9
PORK & SEEDS Seared Tenderloin, House Beer Mustard	\$9

HOT PLATES

PIZZAS

CARAMELIZED ONION Goat Cheese, Walnuts, Balsamic	\$11
BASIL & MOZZARELLA Local Heirloom Sauce	\$10
HOUSEMADE PEPPERONI Mozzarella & Chilli Flakes	\$12
WILD MUSHROOMS Extra Virgin Olive Oil, Housemade Ricotta, Chili Flakes	\$12
ROMESCO Grilled Scallion, Winter Vegetables (Vegan)	\$11

HOUSEMADE PASTA

WINTER MUSHROOMS Shaved Parmesan, Duck Egg,	\$8 \$13
HEIRLOOM TOMATO Preserved Heirloom Tomato Sauce, Fresh Basil	
HOUSEMADE SAUSAGE Preserved Heirloom Tomato Sauce	

NOT PIZZAS

IDAHO POTATO CHOWDER	\$5
MAC & CHEESE	\$10
GRILLED HALLOUMI Pickled Apples, Mint, Housemade Crackers	\$10
PARMESAN BRODO Duck Egg, Wheatberries, & Green Onion	\$9
EGGPLANT LASAGNA with Tomatoes, Ricotta, & Goat Cheese	\$10
CONFIT STUFFED SQUASH Roasted Dumpling Squash stuffed with Confit of the Day	\$8
PACIFIC NORTHWEST MANILLA CLAMS Homestead Natural Bacon, Onion, Garlic, & Chili Flakes, and Fresh Basil	\$12
GROUND BEEF EMPANADAS Two, with Natural Ground Beef & Cheese	\$8
BRAISED BEEF & RISOTTO Chive, Shallot, Parmesan, Beef Jus	\$12

DINNERS

ROASTED IDAHO STURGEON Braised Lentils, Red Wine Demi, Fennel Slaw	\$18	CONFIT PORK BELLY Baked Apples, Parsnip Purée	\$16
ROASTED CHICKEN Mashed Potatoes, Brussel Sprouts, Bacon, White Wine Demi	\$17	GRILLED NY STRIP Crispy Polenta, Winter Mushrooms	\$19
BAKED LAMB MEATBALLS Tomato Sauce, Red Peppers, Grilled Bread	\$14	SPICY LOCAL LAMB BURGER Saloon Sauce, Ballard Feta, Crispy Onion, & Jalapeño on Gaston's Bun, with Fries or Salad (Kale or Wedge Salad, add \$1.50)	\$12

Fabulous

DESSERTS

by Pastry Chef Jami Gott

FRESH GINGER CAKE Cream Cheese Icing, Frozen Citrus Custard, Gingersnap Wafer	\$6	BITTERSWEET BRIOCHE PUDDING Housemade Brioche, Bittersweet Custard, Chocolate Wafer Cookie (served warm)	\$6
CRANBERRY PISTACHIO PARFAIT Cranberry Sherbet, Pistachio Cream, Toasted Meringue, Pistachio Tuile Cookie	\$6	FLOURLESS CHOCOLATE TORTE Bittersweet Ganache Glaze, Buttermilk Chocolate Chip Ice Cream, Chocolate Sauce	\$6
BEIGNETS & BUTTERSCOTCH Deep Fried Doughnuts, Butterscotch Dipping Sauce	\$6	PEAR HAZELNUT MOUSSE Soft Hazelnut Cookie Crust, Spiced Pear Mousse, Honeyed Pear Sauce, Spice Cookie	\$6

HEADS UP: State Law requires us to warn you that eating raw or undercooked ingredients may kill you.