

Tapas Bar

choice of three per guest

Scotch Glazed Hoisin Boar

Crispy Tacos with Pickled Red Onions, Mango Habanera Aioli, Lime Crème Fraiche and Toasted Pumpkin Seeds

Buffalo Hash & Poached Quail Eggs

With Pumpernickel English Muffin, Baby Water Crest Salad and Chipotle Sabayon

Pepper Cured Elk Medallions

Cherry Spiced Medallions of Elk with Vermont Cheddar Crisp, Corn Goat Cheese Fritters and Vanilla Bean Gastrique

Idaho Steelhead Blintz

With Huckleberry, Goat Cheese and Peach Beurre Blanc

Short Ribs of Idaho Buffalo

With Morel Cognac Sauce and Sweet Potato Haystack