



## SALADS

### Caesar Salad of the Château

Grilled organic romaine lettuce, served with our signature Caesar dressing and a housemade crostini.

13.5

### Endive au Bleu

Flavorful fresh endive, walnuts and caramelized pear, drizzled with house dressing and served with farm-aged bleu cheese.

16

### Roasted Beet Salad with Idaho Goat Cheese

Roasted heirloom beets, tomatoes, cucumber, mint, parsley and red onion from the Château garden. Marinated in fresh fruit & pomegranate vinaigrette with Idaho goat cheese.

15

### The Italian Pantry

Tiny tomatoes, fresh herbs, grapes and mozzarella are seasoned with Italian dressing and served in a pantry jar with grissini bread sticks.

14

### Garden Greens

Mixed green salad with Château dressing.

8

## APPETIZERS

### Truffle Ravioli with Sage Butter

Delightful truffle ravioli served with sage butter and laced with truffle balsamic reduction.

16

### Escargot Maison

Made with fresh butter and herbs, this signature dish is an old French recipe passed down from Chef Bacquet's grandmere. Served with French baguette.

16

### Bay Scallops au Gratin *(Petite Coquille au Gratin)*

Bay scallops baked in pesto cream sauce and crusted with parmigiano reggiano.

16

### Crab au Gratin

Fresh crab meat and leeks baked in cream and French gruyere cheese.

16

## SOUPS

### Classic French Onion Soup

Made with our generational French beef stock recipe and caramelized onions. Baked with Gruyère cheese and Château made croutons.

13

### Château Soup du Jour *(Available Friday & Saturday)*

Ask your server.

10

## ENTRÉES

### **Monkfish Provençal**

Monkfish sautéed with seasonal ratatouille and finished with a white wine and tomato reduction. Served with a turmeric and ginger basmati rice.

34.5

### **Salmon de Madame Bacquet**

Baked salmon topped with the Chef's basil pesto, a touch of curried sour cream, fresh tomatoes and ginger with a parmigiano reggiano crust. Served with a seasonal vegetable risotto.

29.5

### **Lobster Thermidor**

Baked in a rich cream and cognac sauce, French tarragon and topped with gruyere cheese. This specialty by Chef Baquet is accompanied with our Château garden vegetable risotto.

44.5

### **Duck Breast with Honey Truffle Sauce** (*Magret de Canard au Miel Truffle*)

Pan seared duck breast with cognac and finished with a truffle honey sauce.

Served with Idaho potatoes au gratin and roasted vegetables.

34.5

### **Cornish Game Hen** (*Coq au Vin*)

A French specialty. Half of a tender game hen gently simmered in a red wine reduction with mushrooms, duck bacon, fresh herbs, onions and carrots. Served with potatoes au gratin and roasted seasonal vegetables.

29.5

### **Prime Rib Forestier**

Premium prime rib in a cognac mushroom sauce. Served with roasted vegetables and Château garden potatoes.

39.5

### **Bison Strip Lion**

Served with a Barolo wine sauce, potatoes au gratin and roasted seasonal vegetables.

44

### **Grilled Rack Lamb Chop**

Local, southern Idaho raised lamb, charbroiled with fresh herbs, olive oil, and lemon. Served with yellow potatoes au gratin and seasonal garden vegetable medley.

48

### **Beef Tenderloin Medallions and Prawns**

Served Mediterranean style with white wine sauce Provençal and fettuccini.

49

### **Seafood Pasta**

Bay scallops, prawns, mussels, and clams sautéed in white wine and saffron over black and white linguini. Finished with parmigiano reggiano.

39.5

### **Château Garden Pasta** (*Vegan, Gluten Free*)

Penne pasta made from organic brown rice with sautéed vegetables of the season, pine nuts and fresh herbs. Tossed in our fresh tomato red sauce.

21

### **Chanterelle Mushrooms of the Château** (*Vegetarian, Gluten Free*)

Chanterelle mushrooms sautéed in local creamery butter, heavy cream, herbs and tossed with a Roghani Vineyard Chardonnay white wine reduction. Served with organic brown rice pasta.

29.5

We proudly serve local produce when in season. To help reduce our carbon footprint, all meats are sourced from Idaho and neighboring states when available. All meats and poultry are grass-fed, cage free, and humanely raised without the use of hormones or antibiotics. All seafood is cultivated according to the Monterey Bay Watch List's standards. We import specialty products only when deemed imperative to the quality and experience. We believe savoring each bite is an integral aspect of cultivating a healthy mind, body and soul.

\*All meat is cooked to preference. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please make your server aware of any allergies you have. Our kitchen uses nuts and lactose products.

\*\*A gratuity of 18% will be added to parties of 6 or more.

