



# The Idaho Foodbank

We have some great promotions, raising funds for a great cause.

## **THE IDAHO FOODBANK**

For the month of January we will be donating.

**\$10 from each ticket sold to our four course brunch on January 10th.**

**\$5 from each ticket sold to our whiskey tasting January 16th.**

**\$20 from each ticket sold to our five course wine pairing dinner January 31st. and \$5 from each bottle of wine sold to go.**

**\$2 from any lunch special sold for the month of January.**

**\$1 from each bruleed bavarian cream filled doughnut topped with pumpkin nutmeg ice cream.**

**\$2 from any starter special for the month of January.**

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### **4 Course Brunch**

**January 10th**

**Brunch served at 10am.**

**\$119.99 per couple**

**includes tax and gratuity  
all tickets sold in advance.**

#### **First Course**

**Toasted english muffin topped with roasted vegetable cream cheese, red ctab, smoked steelhead lox, poached egg, dill Hollandaise sauce and crispy fried julienned russet.**

#### **Canyon Road Sparkling**

#### **Second Course**

**Candied bacon skewer with frisee, dried strawberries, almond, red onion, feta and warm shallot vinaigrette.**

#### **Strawberry Mimosa with Rosemary**

#### **Third Course**

**Bbq spice rubbed roasted half cornish hen with savory pepperjack corn waffle, raspberry butter and chipotle syrup.**

#### **Orange Mimosa**

#### **Fourth Course**

**Pancakes baked in custard with blueberry compote, and banana Greek yogurt ice cream.**

**La Marca Prosecco**

### **Whiskey Tasting**

**January 16th**

**4pm-8pm**

**\$55 per person includes tax**

**Choose 8 half ounce tastes from a large selection of Bourbon, Rye, Scotch, American Single Malts and Irish whiskeys.**

**including some single barrels, store picks and hard to find whiskeys.**

**includes**

**Charcuterie - genoa, soppressata, spanish chorizo, smoked cheddar, white cheddar cheese curds, brie, dried fruit, olives, pickles and flat bread crackers.**

**Sweet and spicy sesame orange chicken wings.**

**Bacon wrapped sausage with bbq sauce glaze.**

**Cherry almond tarts**

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### **5 Course Wine Pairing Dinner**

**January 31st**

**5pm Social - 6pm Dinner**

**\$224.99 per couple**

**Includes tax and gratuity  
all tickets sold in advance.**

#### **First Course**

**Roasted whole shrimp with shrimp bisque, roasted butternut squash and microgreens**

**Huston - Gruner Veltliner - Id**

#### **Second Course**

**Cream of cauliflower with croutons, prosciutto crisps and lemon herb pesto**

**Huston - Silver and Gold White - Id**

#### **Third Course**

**Red wine marinated, pepper crusted pork tenderloin with cranberry jus, maple yam puree and wilted kale**

**Huston - Syrah - Id**

#### **Fourth Course**

**Charcoal grilled top sirloin with gnocchi in a wild mushroom cognac sauce, roasted carrot, parsnip and crisp shallot**

**Huston - Merlot - Id**

#### **Fifth Course**

**Basque cheesecake with dried raspberry powder, cookie crumble, and lemon meringue**

**Huston - Tried and True Ros'e - Id**