



Select one item from each course

#### FIRST COURSE

##### **Sapporo**

Premium Japanese lager, 22 oz.

##### **Thai Iced Tea**

Thai tea with sugar and milk

##### **Eiko Fuji "Dry Mountain" Honkara**

Light and silky, marshmallow sweetness, crisp finish

#### SECOND COURSE

##### **Samosa**

Crispy fried pastry stuffed with potato, onion and peas, served with mango chutney

##### **Spicy Wonton**

House-made wonton, spicy Szechuan sauce, green onion, sesame seeds

##### **Pork Char Siu**

Roast pork, mustard aioli, sesame seeds

#### THIRD COURSE

##### **Epicurean Delight Award-Winning Miso Cod**

Wild black cod, smoked mushroom, elderflower beurre blanc, roe

##### **Black Peppercorn Beef**

Southern-style wok beef, yellow and green onion, chili threads

##### **Mapo Tofu**

Wild mushroom, onion, soft tofu, Szechuan sauce



##### **Maryhill Sauvignon Blanc**

Lime zest, gooseberry, honeydew \$12

##### **Brick West IPA**

A smooth balance of hop and pine notes with a dry, fruit-forward finish  
\$7.25

##### **Dry Fly Huckleberry Lemonade**

Canned cocktail made with Dry Fly Vodka and real huckleberry syrup  
\$6/can

2024 Drink Partner



Menu printed locally by Minuteman Press – East Trent



## INLANDER RESTAURANT WEEK

Presented by



## February 22 - March 2

[InlanderRestaurantWeek.com](http://InlanderRestaurantWeek.com)



# \$45

per person

Tax & gratuity  
not included

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during Inlander Restaurant Week



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**Flip Over This Menu**

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