



THREE-COURSE REHEARSAL DINNERS

In Addition to These Offerings, Our Culinary Team of Professionals Will Gladly Custom Design Menus for You Upon Request. Your Wedding Coordinator Will Be Pleased to Set Up a Private Consultation.

MEDALLIONS OF BEEF BEARNAISE

Premium Greens in Phyllo Basket

Blush Vinaigrette

Medallions of Beef Bearnaise

Twin Petite Filet Mignon Crowned with Dungeness Crab, Sauce Bearnaise,

Chateau Potatoes and Fresh Vegetables

Baker's Bread Basket

Chocolate Duet

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Service, Tazo Teas

\$48.00 Per Guest

PARMESAN HALIBUT

Vine Ripened Tomato & Fresh Mozzarella Salad

With Extra Virgin Olive Oil, Merlot Wine Vinegar, Fresh Basil, Cracked Black Pepper, Sea Salt and Arugula

Fresh Halibut with Parmesan Crust

Oven Roasted fresh herb Potatoes and Fresh Vegetables

Baker's Bread Basket

Cheese Cake Sampler

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Service, Tazo Teas

\$40.00 Per Guest

PHYLLO SALMON

Organic Baby Greens

With curly Carrots and Raspberry Vinaigrette

Fresh Salmon with Sour Cream

Caper Butter Baked in Phyllo

Buttered Red Potatoes and Fresh Vegetables

Baker's Bread Basket

Chocolate Duet

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Service, Tazo Teas

\$40.00 Per Guest

PRIME RIB OF BEEF AU JUS

Summer House Salad

Iceberg, Romaine and Other Summer Greens Topped with Matchstick Carrots, Halved Cherry Tomatoes, Sliced Olives, Garlic Croutons, Fresh Herbs and Our Ranch Sour Cream Dressing

Choice Prime Rib of Beef Au Jus

Double Stuffed Potatoes, Fresh Vegetables

Baker's Bread Basket

Chocolate Paté

White Chocolate Sauce and Pistachios

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Service, Tazo Teas

\$ 45.00 Per Guest

CHICKEN COEUR D'ALENE

Spring Green Caesar Salad

Lemon Caesar Dressing, Parmesan Ribbon, Heart Croutons

Stuffed Chicken Coeur d'Alene

Chicken Breast stuffed with Panko, crispy Bacon, Pine Nuts, Parmesan and Spinach finished with Mountain

Huckleberry Sauce, Baby Red Potatoes and Fresh Vegetables

Baker's Bread Basket

Chocolate Duet

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Service, Tazo Teas

\$40.00 Per Guest

LINGONBERRY PORK PRIME RIB

Fresh Spinach and Bibb Salad

Warm Tomato Bacon Vinaigrette

Bone in Pork Prime Rib

With Lingonberry pan sauce

With Creamy Mushroom Polenta and Fresh Vegetables

Baker's Bread Basket

Cheese Cake Sampler

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Service, Tazo Teas

\$40.00 Per Guest

Each Rehearsal Dinner Dessert Will Be Complemented With a Custom Tuile Heart
With The Bride and Groom's Name and Wedding Date

*All prices are subject to current service charge and Idaho Sales Tax. Pricing listed is for the 2007 wedding season, please consult your Wedding Coordinator for specific pricing for your celebration date
Prices and amenities are subject to availability and may change without notice.*