

NOVEMBER 20TH 2025 | MENU
SOUTHFORK SUPPER SOCIETY

Amuse-Bouche

HUCKLEBERRY-GLAZED ELK MEDALLION

Charred over open flame, brushed with huckleberry-bourbon glaze, served on a cedar chip.

Starter

IDAHO TROUT RILLETTE

Cold-smoked steelhead folded with crème fraîche and chive, sealed beneath duck fat. Served with toasted rye baguette crisps and pickled shallots.

Salad

WARM FINGERLING POTATO & WILD GREEN SALAD

Crisp fingerling potatoes, shaved fennel, and local greens with pickled morel mushrooms, Idaho goat cheese crumble, and warm bacon-sherry vinaigrette

Soup

POTATO & LEEK VICHYSOISE

Silky chilled soup of Yukon Gold potatoes and leeks, finished with chive oil and a crisp potato garnish..

Intermezzo

WILD HUCKLEBERRY SORBET

Bright, tart palate cleanser capturing Idaho's mountain fruit at its peak.

Entrée

IDAHO RACK OF LAMB

Pine nut and sage crusted, roasted medium rare, finished with port wine demi-glace. Served with roasted garlic Yukon mash and fire-roasted tricolor carrots glazed in honey-balsamic reduction.

Cheese Course

CHEESE COURSE

A curated flight of local farmstead artisan cheeses paired with Idaho honeycomb, candied pine nuts, and huckleberry compote.

Dessert

HUCKLEBERRY LAVENDER CRÈME BRÛLÉE

Velvety lavender-infused custard beneath a caramelized sugar crust, with a hidden huckleberry compote and a whisper of lavender sugar.

