

Redfish Lake Lodge
Sunset Dinner Cruise

MENU C

Two hours on the lake

Appetizer, salad, entrée, and dessert

**FEATURES YOUR CHOICE OF INDIVIDUAL
FIRST AND FINAL COURSES**

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\$85 per passenger

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Wine is available by the bottle
from both our acclaimed
restaurant list and our new
exclusive Captain's List

PARTIES OF THREE OR LESS WILL BE SUBJECT TO AN
EXCLUSIVITY FEE OF \$150

FIRST COURSE

—Choose one appetizer for each passenger—

Blue Cheese Flan

Savory custard on a small salad of apple and radicchio
tossed in sherry vinaigrette and served with French
bread

Salmon Cakes

Northwest salmon, peppers, celery, and fresh herbs,
pan-seared and served on a small salad, topped with
lemon-dill crème and shaved red onion

SECOND COURSE

—Choose one salad for each passenger—

House salad

Mixed greens tossed in house vinaigrette, topped with
radishes, candied walnuts, and blue cheese crumbles

Caesar salad

Chopped romaine lettuce tossed in Caesar dressing,
topped with parmesan and house-made garlic croutons

MAIN COURSE

—Choose one entrée for each passenger—

Rainbow Trout

Almond-crusted Idaho trout filet, pan-seared and
deglazed with white wine,
Served with wild rice pilaf and chilled green bean salad

Pork Tenderloin

Cane sugar-brined tenderloin, pan-seared and served
with apple-veal glaze, wild mushroom-cheddar bread
pudding, and garlic-sautéed greens

Wild Mushroom Risotto

Arborio rice simmered in vegetable stock and white
wine, with sautéed wild mushrooms and fresh herbs,
finished with manchego cheese and topped with garlic
bread crumbs

FINAL COURSE

—Choose one dessert for each passenger—

Half-Baked Chocolate Cake

With Knob Creek whipped cream and a
chocolate chip cookie

Lemon Crème Brulee

Torched and topped with white
chocolate crème anglaise