

# Beldi

## March 2025



### TO START

**Cauliflower soup 8** V, GF

Amba, grape, golden raisin

**Burrata 16** V+

Peperonata, quinoa, cranberry, aleppo, Brussels sprout, crostini

**Mussels + Octopus 21**

Griddled Fleur sourdough, tomatoes, calabrian, garlic, parsley

**Winter Salad 16** V+, GF

Laciniato, broccolini, tangerine, honeycrisp apple, Parmigiano Reggiano, white miso

**Beets 16** V+, GF

Date labneh, arugula, grapefruit, pistachio dukkah, goat's cheese, sherry vinaigrette

**Amberjack 21** GF

Crudo, cucumber, asian pear, citrus, yuzu tobiko, urfa, Olio Nuovo

### TO SHARE

**Crispy potatoes 8** V+, GF

Pimenton aioli

**Brussels Sprouts 16** V+, GF

Lemon honey yogurt, dill, barberries, pomegranate molasses, aleppo

**Broccolini 12** V+, GF

Mint yoghurt, harissa, parmesan, almond

**Falafel 16** V+, GF

Baba ganoush, pickled red cabbage + red onion, harissa

**Hummus 16** V+

Roasted blue oyster mushroom, salsa verde, chives, naan

### TO SAVOR

**Striped Bass 42\*** GF

Calabrian spiced tomato, ayocote blanco bean, zucchini, marcona almond, salsa verde

**Scallops 44\***

Muhamurra, bacon, couscous, preserved lemon, shallot, capers, leek, Brussels sprout, frisee

**Short rib 44\*** GF

Soft rosemary scented polenta, ras el hanout spiced carrots + asparagus, veal demi

**Sunchoke barigoule 38** V, GF

Charred romaine, oyster mushroom, artichoke, almond, miso, leek, dandelion

**Pork 38\***

Local bone in chop + belly, spelt, delicata, golden raisin, apricot, kale, pork jus

**Lamb 50\***

Spice rubbed Flannery ranch saddle, yellow lentil puree, spring vegetables, cucumber, yogurt, horseradish

**Cauliflower shawarma 36** V+

Hummus, baba ganoush, sumac, red onion, pickle, radish, tomato, harissa, naan

### TO SATISFY

**Araguani Chocolate 11**

Cremeux, devil's food cake, raspberry, caramel, cocoa nib tuile, hazelnut dragee

**Nougat glace 11** GF

Fig, cherry, pistachio, pine nut, candied lemon, pine nut crema, poached honeycrisp apple

**Panna Cotta 11**

Lemon buttermilk, Tahitian vanilla bean, pineapple compote, cinnamon granola crumb

**Bread pudding 11**

Brioche, cherries, vanilla chantilly cream

# WINE 5oz Glass/Bottle

## BUBBLES

Champagne Geoffrey 'Rosé de Saignée' Brut, **ROSÉ CHAMPAGNE**, France 52 \*375 ml  
Marc Hebrart 'Selection Brut 1er Cru', **CHAMPAGNE**, France 50 \*375 ml  
Thienot, **CHAMPAGNE**, France 80  
Marie Demets 'Blanc de Noirs', **CHAMPAGNE**, France 125  
La Luna Rosé Secco, **BONARDA-BARBERA-LAMBRUSCO**, Emilia Romagna, Italy 68  
Kir-Alanni Akakies, **ROSE**, Greece 64

## WHITE WINE

Torii Mor, **PINOT GRIS**, Willamette Valley, Oregon 2022 15/60  
L'Ecole no.41, **CHENIN BLANC**, Yakima Valley, Washington 2023 14/56  
Luna Hart, **SAUVIGNON BLANC**, Los Olivos, California 2023 17/68  
La Valentina, **PECORINO**, Tuscany, Italy 2022 14/56  
Jean-Paul Brun 'Terres Dorees', **CHARDONNAY**, Beaujolais, France 2022 17/68  
De la Boue, **CHARDONNAY**, Willamette Valley, Oregon 70

## RED WINE

Raeburn, **PINOT NOIR**, Russian River, California 2023 15/60  
Failla, **PINOT NOIR**, Willamette Valley, Oregon 2022 20/80  
Ken Wright Cellars 'Yamhill-Carlton AVA', **PINOT NOIR**, Willamette Valley, Oregon 80  
Domaine de Garcons 'Beaujolais Villages', **GAMAY**, Beaujolais, France 2022 20/80  
Hautes Noëlls 'Vin de Soif', **GAMAY-GROLLEAU**, Loire Valley, France 2022 15/60  
James Rahn 'Jubilee Vineyard', **GAMAY**, Willamette Valley, Oregon 2021 17/68  
Tablas Creek 'Patelin de Tablas', **GSMC BLEND**, Paso Robles, California 2023 18/75  
Château Mourgues du Grès 'Galets Rouges', **RHONE BLEND**, Costières de Nîmes, France 2022 15/60  
Caparzo, **SANGIOVESE**, Tuscany, Italy 2022 13/52  
Dancing Crow 'Old Stake 1901', **CABERNET SAUVIGNON**, Lake County, California 2021 18/75

## BEER

Athletic NA, **GOLDEN ALE**, Connecticut 6  
MTNS Walking Nice Fella, **PILSNER**, Montana 7  
Powder City, **LAGER**, Montana 7  
New Hokkaido Daruma, **RICE IPA**, Montana 7

## COFFEE + TEA

DOMA coffee, Idaho 6  
Numi Teas 4

## SOFT DRINKS

Coke, Diet Coke 4  
San Pellegrino, 750ml 7  
Acqua Panna, 1000ml 7

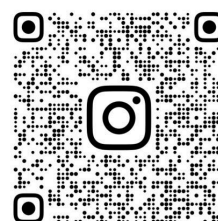
V=Vegan, V+=Vegetarian, GF=Gluten free

\* consuming raw/undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

A 20% service charge will be applied to parties of 6 or more. Corkage of \$45/bottle. Max 2 bottles per party..  
Please note a 3% resort tax is added to all checks and a 3% processing fee for all credit transactions.



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