

Week commencing 3rd June 2024



TO START

Burrata 16 V+

Shallot and golden raisin agrodolce, aleppo, broccolini, filberts, grapes, crostini

Octopus 20

Japanese eggplant, fingerling potatoes, amba aioli, apricot

Dungeness crab 20*

Gribiche, calabrian, citrus, arugula, lemon vinaigrette, tarragon, panko crumb

Falafel 16 V+

Baba ganoush, pickled cabbage and red onions, harissa

Salmon tartare 20*

Avocado, cucumber, preserved lemon, jalapeno, tzatziki broth, caraway rye crackers

Farro 16 V+

Chickpeas, sugar snap, radish, mint, za'atar feta, blistered tomato vinaigrette

Mussels 18

Chorizo, tomato, garlic, white wine, herbs, baguette

TO SHARE

Hummus 14 V+

Carrots, ras el hanout orange glaze, pistachio dukkah, naan

Broccolini 12 V+

Mint yoghurt, harissa, parmesan, almonds

Green salad 14 V

Romaine, red onion, cucumber, tomatoes, sumac-preserved lemon vinaigrette, candied pumpkin seed

TO SAVOR

Swordfish 39*

Asparagus, white beans, pickled peppers, caperberries, anchoiade, caper butter

Pork 36

Corn, poblano, buckeye bean, cumin, Swiss chard

Chicken shawarma 36

Hummus, baba ganoush, sumac, red onion, radish, tomatoes, pickles, harissa, lavash

Bavette 42* GF

Range wagyu, crispy spring potatoes, romesco, carrots

Scallops 42*

Pea suboise, sugar snap, scallions, cured pork, shitake, garlic confit tomatoes, parmesan

Spelt 30 V+

Asparagus, kale, carrot puree, tahina miso glaze, shitake

TO SATISFY

Chocolate 11

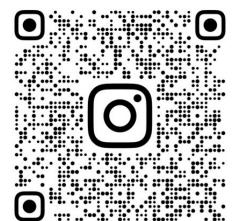
Manjari mousse, raspberry, feuilletine cocoa nib crunch, caramel

Nougat glaze 11 GF

Figs, cherries, pistachio, candied citrus, pine nut crema, poached apples

Semolina cake 11

Strawberry bavarois, Ivoire chocolate, lime macerated strawberries, hazelnut breton crumb



@BELDIWHITEFISH

GF = Gluten Free; V = Vegan; V+ = Vegetarian

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

Please note a 3% resort tax is added to all checks and a 3% processing fee for all credit transactions.

WINE 5oz/Bottle

BUBBLES

Thienot, **CHAMPAGNE**, France 80
Kir-Alanni Akakies, **ROSE**, Greece 64



WHITE WINE

Prost!, **DRY RIESLING**, Rheinessen, Germany 2022 11/44
Torii Mor, **PINOT GRIS**, Willamette Valley, Oregon 2022 15/60
La Spinetta, **VERMENTINO**, Tuscany, Italy 2022 17/68
La Valentina, **PECORINO**, Tuscany, Italy 2022 14/56
Frattasi Taburno, **FALANGHINA**, Campania, Italy 2022 12/48
Morgan 'Metalico', **CHARDONNAY**, Napa Valley, California 2022 13/52
Obsidian, **CHARDONNAY**, Sonoma, California 2022 72

RED WINE

Zoe, **BLEND**, Peloponnese, Greece 2022 11/44
Poggio Anima, **MONTEPULCIANO**, Abruzzo, Italy 2022 11/44
Vin de Soif, **BLEND**, Loire Valley, France 2020 14/56
James Rahn 'Jubilee', **GAMAY**, Willamette Valley, Oregon 2020 17/68
Raeburn, **PINOT NOIR**, Russian River, California 2021 15/60
Zorzal, **TEMPRANILLO**, Rioja, Spain 2022 12/48
Fattoria La Valentina 'Spelt', **MONTEPULCIANO**, Abruzzo, Italy 2019 15/60
Ken Wright Yamhill-Carlton, **PINOT NOIR**, Willamette Valley, Oregon 2022 72
Max, **CARMENERE** Reserva, Aconcagua Valley, Chile 2020 48

BEER

Athletic NA, **GOLDEN ALE**, Connecticut 6
Breakside, **PILSNER**, Oregon 7
Mountains Walking 'Damsel fly', **IPA**, Montana 7
Breakside 'My Homie', **WEST COAST IPA**, Oregon 7

COFFEE + TEA

DOMA coffee, Idaho 4
Numi Teas 4

SOFT DRINKS

Coke, Diet Coke, Sprite 3
San Pellegrino, 750ml 6



@BELDIWHITEFISH