

Beldi

January 2025



TO START

Heirloom squash soup 8 V GF

Tahina, pepitas, chive oil

Burrata 16 V+

Pepperonata, quinoa, cranberries, Brussels sprout, aleppo, crostini

Beets 16 V+ GF

Whipped labneh, pomegranate, arugula, grapefruit, pistachio dukka, sherry vinaigrette

Octopus 21

Yellow lentils, saffron, moruno, romesco, artichoke, panko, spinach, arugula

Winter salad 16 V+ GF

Chicories, lacinato, broccolini, grapefruit, apple, pomegranate, Parmigiano Reggiano, white miso

TO SHARE

Crispy potatoes 8 V+ GF

Pimenton aioli

Tartine 14 V+

Sun Hand wild mushrooms, goat's cheese, date labneh, candied walnut, pickled red onion, chives

Falafel 16 V+ GF

Baba ganoush, pickled red cabbage and red onion, harissa

Hummus 16 V+

Tomato, garbanzo beans, sumac, chives, naan

TO SAVOR

Duck 42 GF

Confit of leg, sauerkraut, white wine, juniper, caraway, Brussels sprout, carrot, smoked sausage, duck jus

Ribeye for Two 135 GF

Flannery Ranch bone-in prime rib, mashed potato, celeriac puree, broccolini, Sun Hand mushroom, bordelaise

Short rib 42* GF

Rosemary scented polenta, carrot, ras el hanout, arugula, horseradish and citrus yoghurt

Scallops 42* GF

Parsnip puree, delicata, date, golden raisin, Paris sauce

Swordfish 42*

Orzo, broccolini, caperberries, pickled peppers, castelvetro, moruno, anchoiade

Shrimp 42* GF

Crispy polenta cake, tomato and fennel fumet, lobster butter, Swiss chard

Pork 36* GF

Sweet potato, fennel, treviso, pistachio, calabrian, citrus, glazed onions, pork jus, mustard seed

Shawarma 36 *chicken thigh or cauliflower* V+

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

Mushroom & Heirloom Pumpkin 38 V+

Black pearl mushroom, heirloom pumpkin, spaetzle, Swiss chard, leek, preserved lemon, pomegranate, miso

TO SATISFY

Bread pudding 11

Cherry, vanilla, chantilly cream

Nougat glace 11 GF

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

Jivara 11

Milk chocolate and cinnamon mousse, poached pear, ginger crema, apricot, hazelnut crumb

Panna 11

Buttermilk, pineapple, allspice, cinnamon, granola

WINE 5oz Glass/Bottle

BUBBLES

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

L'Ecole 'Old Vines', **CHENIN BLANC**, Yakima Valley, Washington 2022 14/56

Torii Mor, **PINOT GRIS**, Willamette Valley, Oregon 2022 15/60

Erné, **VERMENTINO**, Tuscany, Italy 2023 17/68

La Valentina, **PECORINO**, Tuscany, Italy 2022 14/56

Weingut Bründlmayer, **GRUNER VELTLINER**, Langenlois, Austria 2023 17/68

Luna Hart, **SAUVIGNON BLANC**, Los Olivos, California 2023 17/68

De la Boue, **CHARDONNAY**, Willamette Valley, Oregon 70

RED WINE

Raeburn, **PINOT NOIR**, Russian River, California 2021 15/60

Koehler-Ruprecht, **SPÄTBURGUNDER**, Pfalz, Germany 2022 18/72

Tablas Creek Vineyards 'Patelin de Tablas', **GSMC BLEND**, Paso Robles, California 2023 75

James Rahn 'Jubilee Vineyard', **GAMAY**, Willamette Valley, Oregon 2021 17/68

Failla, **PINOT NOIR**, Willamette Valley, Oregon 2022 20/80

Caparzo, **SANGIOVESE**, Tuscany, Italy 2021 13/52

Ampelia, **ALICANTE**, Tuscany, Italy 2015 110

Casasmith, **BARBERA**, Mattawa, Washington 2022 16/64

BEER + SELTZER

Athletic NA, **GOLDEN ALE**, Connecticut 6

MTNS Walking, **PILSNER**, Montana 7

MTNS Walking, **FESTBIER**, 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, 750ml 7

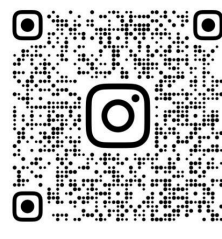
GF = Gluten Free; V = Vegan; V+ = Vegetarian
Corkage of \$45/bottle. Max. 2 bottles per party..

* 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.



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