

Beldi



May 2025

Restaurant week \$50 per person (choose 1 per course)

For the table

Salatim V+

Hummus, baba ganoush, spicy cucumber salad, pickles, naan

Appetizer

Spring salad GF

Friseé, arugula, sugar snap pea, Sarvecchio parmesan, pickled rhubarb, radish, marcona, mint, parsley, chives

Falafel V+ GF

Tzatziki, green tahina, pickled vegetables, harissa

Entree

Mushroom tagine V+

Couscous, dandelion, sugar snap pea, asparagus, apricot, cranberry, ras-el-hanout, pinenut

Roast chicken

Fattoush salad, onion soubise, sumac preserved lemon vinaigrette, roasted garlic chicken jus

Short rib

Milanese polenta, spring onion, carrot, pea, gremolata

Dessert

Polenta cake

Strawberry & lime crema, Ivoire chocolate, macerated strawberry, spiced crumb

Chocolate

Hazelnut & milk chocolate dacquoise, caramel, pineapple confit, dragee hazelnut

Beldi favorites

Oysters 20 (half dozen) GF

Duxberry, Northern Belle, champagne & red wine mignonette

Crispy Potatoes 8 GF

Pimenton & roasted garlic aioli

Beets 13 V+

Goat's cheese, za'atar, beet & Pedro Jimenez pottage, arugula, herbed bread crumbs

Brussels 13 V+

Lemon honey yoghurt, feta, barberries, pomegranate molasses

Mussels 15

Caldereta broth, chorizo, preserved lemon, parsley, rouille, Fleur Bakery levain

Octopus 21 GF

Caramelised onion puree, castelvetrano, marcona & saffron gremolata, tomato, aleppo

Halibut 42* GF

Asparagus & mushroom carnaroli risotto, tomato vinaigrette, leek, dandelion, miso

Scallops 44* GF

Saffron & turmeric basmati rice, apricot, almond, sauce vierge soffrito

Nougat glace 11 GF

Fig, cherry, pistachio, pine nut, candied lemon, pine nut crema, wine poached melon

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.

WINE 5oz Glass/Bottle

BUBBLES

Marc Hebrart ‘Selection Brut 1er Cru’, **CHAMPAGNE**, FR 50 *375 ml
Thienot, **CHAMPAGNE**, FR 80
Marie Demets ‘Blanc de Noirs’, **CHAMPAGNE**, FR 125
La Luna Rosé Secco, **BONARDA-BARBERA-LAMBRUSCO**, Emilia Romagna, IT 68
Kir-Alanni Akakies, **ROSE**, GR 64

WHITE WINE

La Pepie, **MELON DE BOURGOGNE**, Muscadet de Sèvre et Maine, FR 2023 8
Von Winning, **PINOT NOIR ROSE**, Pfalz, DE 2023 16/64
Torii Mor, **PINOT GRIS**, Willamette Valley, OR 2022 15/60
Petite Roche, **CHENIN BLANC**, Anjou, Loire Valley, FR 2023 12/48
Luna Hart, **SAUVIGNON BLANC**, Los Olivos, CA 2023 17/68
La Valentina, **PECORINO**, Tuscany, IT 2022 14/56
Grosgrain, **ALBARINO**, ‘Philips Vineyard’, Walla Walla, WA 2023 19/76
Jean-Paul Brun ‘Terres Dorees’, **CHARDONNAY**, Beaujolais, FR 2022 17/68

RED WINE

Caparzo, **SANGIOVESE**, Tuscany, IT 2022 8
Raeburn, **PINOT NOIR**, Russian River, CA 2023 15/60
Failla, **PINOT NOIR**, Willamette Valley, OR 2022 21/84
Bere, **SUPER TUSCAN BLEND**, Tuscany, IT 2022 13/52
Caruso e Minini Bio, **NERO D'AVOLA**, Sicily, IT 2022 14/56
Domaine Vetriccie, Île de Beauté, **RED BLEND**, Corsica, FR 2021 10/40
Tablas Creek ‘Patelin de Tablas’, **GSMC BLEND**, Paso Robles, CA 2023 18/75
Château Mourgues du Grès ‘Galets Rouges’, **RHONE BLEND**, Costières de Nîmes, FR 2022 15/60
Chateau Pavie ‘Espirito de Pavie’, **BORDEAUX**, Saint Emilion, FR 2018 22/88

BEER

Athletic NA, **GOLDEN ALE**, CT 6
MTNS Walking Nice Fella, **PILSNER**, MT 7
MTNS Walking Gallatin Roar, **COLD IPA**, MT 7
Powder City, **LAGER**, MT 7

COFFEE + TEA

DOMA coffee, Idaho 6
Numi Teas 4

SOFT DRINKS

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



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