

The Syringa Café at River Dance Lodge

2011 dinner menu by Chef David Amar

Every day dinner is served with one seating, starting with appetizers at 7:00 PM. We offer a four-course meal, served family style. Each evening there is a set appetizer, salad, main course, side dish and dessert along with non-alcoholic fountain beverages and coffee or tea. **Price is \$24 (\$15 for children under 12).** Tax, alcoholic beverages and gratuity are not included. We have an extensive wine list and beer in bottles and on tap.

Sunday:

Rafter's Pizza Margarita: homemade 5" tomato mozzarella pizza serves 2. Extra pizza for \$5
Mixed green salad: tossed salad of young spring growth: Arugula, baby spinach, radicchio and romaine
Coq au vin: chicken thighs braised in red wine with mushrooms, onions, carrots and bacon
Selway Mashed Potato: Creamy mashed potato
Crème brûlée: Traditional vanilla custard with a crunchy caramel top

Mondays:

Marinated mushroom: white button mushrooms in lemon and olive oil marinade
Mixed green salad: tossed salad of young spring growth: Arugula, baby spinach, radicchio and romaine
Filet of Idaho trout "meunière": Butterfly of boneless Idaho trout floured and brown in butter, finished with a reduction of lemon juice and capers
Pearl Barley pilaf and ratatouille: Our homemade stew of vegetable stew of eggplants, zucchini, onion, tomatoes, peppers, garlic and herbs. Served with Pearl barley
Syringa Huckleberry Pie: Famous since the Syringa Café opened in 1962 and made by the loving hands of our Chef Lorraine with her heirloom recipe

Tuesday:

Tzatziki: cucumber dip in yogurt, lemon and dill sauce
Chick pea salad: Chick peas, diced green peppers, cumin, garlic, olive oil, onion, lemon and mint
Pork loin roast: pan seared in oil pork loin until golden, then oven roasted with sage and rosemary, apples and potatoes

***Red Cabbage sour-croute:** Shredded red cabbage braised with juniper berries, apple cider and a little brown sugar*

***Lemon tart:** Custard lemon filling on sweet pastry dough*

Wednesday:

***French Onion soup:** Made with our own chicken broth, caramelized onion and a dash of port wine topped with toasted cheese on bread*

***Green Salad:** Simple tossed mixed green salad*

***Boeuf bourguignon:** short ribs or brisket diced beef, braised in red wine into a thick and rich gravy, onion, mushroom, carrots*

***Gratin Dauphinois:** A layered dish of finely sliced potatoes, cream, and nutmeg, oven prepared until golden brown*

***Pear belle Helene:** pear cooked in light syrup until tender and covered with chocolate sauce*

Thursday:

Roasted and Marinated green and red bell pepper

***Forager's greens:** assorted young green leaves, nuts and berries, with a light dressing*

***Wood runner's fowl:** Grilled chicken breast with mushrooms and caramelized onion*

***Sacagawea's basket:** roasted assorted colored baby potatoes, carrots and turnips*

***Choux and éclairs:** Cream puffs of various fillings and shapes*

Friday:

***Hummus Platter:** chick pea dip, spice with cumin comes with pita wedges*

***Clearwater Mountaineer Salad:** Butter lettuce, diced Tome de Savoie cheese, dices granny smith apples and roasted hazelnut. Honey Dijon dressing*

***White Cane, Bristol Bay Alaskan wild salmon and dill cream:** Wild Alaskan salmon filet, pan seared, with a bright cream of dill sauce*

***Ratatouille:** From Provence in southern France, classic summer veggie casserole that comes with brown rice*

***Canyon Creek sweet tooth:** Fresh Huckleberries with honey and vanilla whipped cream*

Saturday:

Explorer's cured meat: Platter dry cured meats, charcuterie

Zucchini Salad: zucchini sliced length-wise and tossed in a olive oil/lemon juice vinaigrette and topped with parmesan cheese

Rib-eye Steak: Grass fed beef, cognac green peppercorn sauce.

River Dance Frites: with special garlic and herbs seasonings

Green beans Toussaint Charbonneau: with garlic, shallots and pine nuts

Crème brûlée: Traditional vanilla custard with its crunchy caramel top

Vegetarian options: (available upon order 7/7)

Chick pea fritters: A chick pea based patty spiced with cumin and fried with olive oil

Crôque-Monsieur: a home-made grill cheese sandwich topped with white gravy

Crôque-Madame: Like a Crôque-Monsieur but topped with a fried egg

Omelets: Choice of cheese, veggies or mushrooms

Eggplant Parmesan: classic oven prepared eggplant layers and parmesan cheese

Veggie Quiche: pan seared and seasoned summer veggies in a delicate savory custard pie