



THREE PEAKS

KITCHEN + BAR

Select one item from each course

FIRST COURSE

Spinach Artichoke Dip

Gruyere, parmesan, pita crisps **GFA**

Strawberry Arugula Salad

Point Reyes blue cheese, vineyard greens, marcona almonds, berry vinaigrette **GF**

Avocado Sweet Bay Shrimp Parfait

Field Greens, artichoke, garbanzo beans, tear drop tomatoes, green goddess dressing **GF**

SECOND COURSE

Sour Mash Pork Porterhouse

Honeycrisp apple demi-glace, No-Li scalloped potatoes, brussel sprouts

Green Chili Braised Short Ribs

Mexican street corn, jalapeno jack cheese polenta **GF**

Cioppino

Manilla clams, jumbo prawns, calamari, salmon, tagliolini, tomato broth, garlic crostini

THIRD COURSE

Bourbon Bread Pudding

White chocolate, vanilla bean gelato

Chocolaté Pots De Crème

Fair trade certified, organic dark chocolate, panna cotta

White Peach Bellini Sorbet

Prosecco splash **GF**



INLANDER

RESTAURANT WEEK

Presented By



February 24 – March 5

InlanderRestaurantWeek.com



\$33

per person

Tax & gratuity
not included



Iron Goat Brewing Beer

Please ask your server about our seasonal selection

\$2 glass

No-Li Brewhouse Cans

Please ask your server about our seasonal selection

\$3 can

Huckleberry Burst

Featuring Dry Fly Huckleberry vodka

\$5 glass

2022 MENU SPONSOR

Here's to 5 years!

INLAND NORTHWEST



MultiCare will match donations to Big Table during Inlander Restaurant Week

Details on the back of this menu