



**camel's
crossing**TM

à la carte

SMALL PLATES

brussels sprouts
maple, yam, mixed seeds 9

red ace beet poke
cashew cream, pomelo, tamari shoyu, wakame,
sesame seed 9

eden creamery green curry
seared farmers cheese, honey labneh, roasted
carrots 11

five spice pork belly
purple kraut, pomegranate molasses 11

russet gratin
chorizo, goat cheese 7

seeded bread
acme bakeshop, goat butter, aleppo pepper
6

SALAD + SOUP

radish salad
feta, hemp seed pesto, greens, cara cara 11

celeriac soup
perigord truffle, herb oil 13

MAINS

the whole beast cassoulet
lamb, rutabaga, white bean, bread crumbs, chicory salad 27
Suggested Pairing: Split Rail Horned Beast GSM 47

howard ranch short ribs
polenta, brussels sprouts, alliums 27
Suggested Pairing: Corvus Syrah-Petite Sirah 78

whole roasted carrot steak
black lentils, portabella bacon, macadamia nut cheese 21
Suggested Pairing: Dry Creek Heritage Zinfandel 42

citrus & coriander dusted tuna
japanese white sweet potato, avocado-wasabi mousse, daikon & citrus 30
Suggested Pairing: Robert Sinskey Abraxas White Blend 81

We proudly source from the following local purveyors:

Purple Sage Farms, Middleton
Fiddler's Green Farm, Boise
Waterwheel Gardens, Emmett
Double Springs Ranch, May

Malheur River Meats, Vale, Ore.
Eden Creamery, Kuna
Kings Crown Organics, Glens Ferry
M & M Farm, Buhl

Chef's Farm, Hammett
McCoy Urban Farm, N. End, Boise

Consuming **raw** or undercooked **meats**, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

For parties of 6 or more, a 20% gratuity will be added to the bill.



prix fixe

FIVE COURSE DINNER

69

*Our chefs will prepare a unique five-course dinner using the freshest ingredients of the day.
Dishes on the prix fixe dinner may or may not appear on the regular menu.*

Please inform your server of any allergies. Your choice of meat or plant-based.

*To ensure continuity of service, we ask that all guests at the table agree to a prix fixe meal.
Prix fixe meals may not be split.*

- Chefs Christian and Brian -

Chef Christian Phernetton started his culinary career in the Treasure Valley before spending over 20 years working at award-winning restaurants across the United States. Chef Brian Ferris is a recent transplant to Boise. He spent the last 20 years travelling the world and cooking privately and in top flight restaurants. Both chefs have a passion for farming, and fresh locally-grown fruits and vegetables. They build the menu using hyper-seasonal ingredients and find innovative ways to showcase the flavors of Idaho and the Pacific Northwest.