

# OBSIDIAN DINING ROOM DINNER

## APPETIZERS

**DEEP-FRIED MENU ITEMS ARE FRIED IN OIL THAT MAY CONTAIN GLUTEN**

**FRIED ELK RAVIOLI**  hatch green chili salsa, lime crema, cilantro

**GAME SAUSAGE CHARCUTERIE BOARD**  selection of game sausage, mustard trio, country bread, pickled vegetables

**DUCK WINGS** sweet & spicy glazed

**BEER-BATTERED ONION RINGS** VG zesty sauce

**BISON TARTARE\***  capers, pickled red onions, grain mustard, microgreens, toast

## SOUPS & SALADS

**FOR A GLUTEN-FREE SALAD REQUEST NO CROUTONS**

**HOUSE SALAD** v field greens, tomato, shredded carrot, croutons, choice of dressing  
salad dressings include: ranch, bleu cheese, thousand island, vinaigrette, oil & vinegar, balsamic vinaigrette

**CAESAR SALAD** romaine lettuce, parmesan cheese, croutons, classic Caesar dressing

**BISON CHILI** 

**GOLDEN CURRY LENTIL & QUINOA SOUP**  v, GF

**DEMI-BAGUETTE**  VG

## ENTREES

**CRISPY DUCK LEG** GF chimichurri, sweet corn & golden hominy succotash, corn puree

**JACKFRUIT TACOS** v, GF corn tortillas, guacamole, pico de gallo, cilantro, lime wedge

**WILD BOAR** North African spiced ragu, garlic chive pappardelle, curry yogurt :

**BISON SHORT RIBS**  GF spring vegetable hash, pickled red onion, braising jus

**MULVEY GULCH RANCH BEEF BURGER\***  eight-ounce local beef burger, brioche bun, Mountina Alpine cheese, bacon, tomato jam, arugula, French fries

**AIRLINE CHICKEN BREAST** cheddar grits, summer squash slaw, hot honey

**SMOKED TOFU** v, GF spring vegetable hash, 5-grain blend, whiskey barbecue sauce

**IDAHO RED TROUT**  GF fire-roasted artichokes, snap peas, carrot puree, lemon sauce

GF - GLUTEN FREE • VG - VEGETARIAN • V - VEGAN

 \*"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness"

 Menu items made with sustainable and/or organic ingredients. • Prices do not reflect taxes or a 1.2% utility fee

## MENU ITEMS PREPARED WITH GLUTEN-FREE INGREDIENTS

Kitchens in Yellowstone National Park are not gluten-free environments. The gluten-free menu items were determined based on the most current ingredient lists provided by our suppliers and their stated absence of wheat/gluten within these products. Our kitchens do use wheat flours and other wheat based ingredients during production of other menu items. Our operations have shared preparation and cooking areas and designated gluten-free areas do not exist. Based on this, we cannot guarantee that any menu item is completely gluten-free. **Fried items are fried in oil that may contain gluten.** SL/D2024

# WINE LIST

## A FEW WINE SUGGESTIONS FOR DINNER...

Wines are listed drier to sweeter for whites and from lighter to fuller body for reds

### SPARKLING WINES

- \* 1 Korbelt Brut, Sonoma\*\*
- \* 2 Gloria Ferrer Blanc de Noir, Sonoma

### WHITE & BLUSH WINES

- \* 3 Sauvignon Blanc, Chateau Ste. Michelle, Columbia Valley
- \* 4 Sauvignon Blanc, Honig, Napa Valley\*\*
- \* 5 Chardonnay Rutherford Ranch, Napa Valley\*\*
- \* 6 Chardonnay, Alexander Valley Vineyards, Alexander Valley\*\*
- \* 7 Pinot Gris, King Estate, Oregon\*\*
- \* 8 Rose of Cabernet Franc, Durham, Coloumbia Valley
- \* 9 Riesling, Chateau Ste. Michelle, Columbia Valley\*\*
- \* 10 White Zinfandel, Beringer, California

### RED WINES

- \* 11 Pinot Noir, De Loach, California
- \* 12 Pinot Noir, Erath, Oregon\*\*
- \* 13 Merlot, Columbia Crest Founders, Columbia Valley
- \* 14 Merlot, Dusted Valley Vintners "Boomtown", Columbia Valley\*\*
- 15 Zinfandel, Four Virtures, Napa Valley\*\*
- \* 16 Zinfandel, Seghesio, Sonoma
- \* 17 Red Blend, 14 Hands, Hot to Trot, Washington\*\*
- \* 18 Cabernet Sauvignon, Yellowstone, California\*\*
- \* 19 Cabernet Sauvignon, Amavi Cellars, Walla Walla\*\*
- \* 20 Cabernet Sauvignon, Valdemar, Walla Walla
- 21 Syrah, Dusted Valley Vintners, Columbia Valley

\* Wines sustainably, organically or biodynamically farmed

\*\* Indicates wines also served by the glass

### BY THE GLASS 6 oz/9 oz

Sparkling Wine, Korbelt Brut NV	Pinot Noir, Erath
Sauvignon Blanc, Honig	Merlot, Dusted Valley Vintners "Boomtown"
Chardonnay, Rutherford Ranch	Zinfandel, Four Virtues
Chardonnay, Alexander Valley Vineyards	Red Blend, 14 Hands, Hot to Trot
Riesling, Chateau Ste. Michelle	Cabernet Sauvignon, Amavi Cellars
	Port, Fonseca Bin 27 NV