

Crave!

FIRE AND SMOKE

FOOD MENU

Coeur d'Alene Casino Resort

Tracy Rose

| Smoked ribs with a dry rub finished with an apple chutney and fry bread bites filled with pastry cream and sweet whiskey sauce.

Little Noodle

Kadra Evans

| Pork belly steaks with marrow butter & bread.

Eat Good Group

Aaron Fish

| Smoked and charred tri-tip with mezcal caramel, poblano labneh, lime and lemon zest, sweet corn cake, chicharrones.

Good Foods

Joel Bostic

| Charred Jerk Prawn, grilled rice cake, marinated papaya, pickled jicama, garlic flower.

Arbor Crest

Caleb Smith

| Steak Shawarma and Apple Charoset. Za'atar Grilled Pita, Horseradish Cacik, Carrot, Date, Walnut, Cilantro.

Market Street Pizzeria

Aaron Fiorini

| Beef and pork wood fired meatballs with charred Pomodoro sauce. Served with smoked ricotta and rosemary focaccia.

Chef Alexa

Alexa Wilson

| Hot Smoked Steelhead with "The Secret to a Great Marriage" dry-rub on a little Chive Crepe with lemon labneh from Crepe Cafe Sisters

Fam Inc.

Mark Singson

| Pork shoulder with garlic rice on local lettuce, pickled vegetables.

Folk Art Management

Matthias Merges

| Sichuan-Style Barbecued Ribs with Wild herb salad.

Gilded Unicorn

Silas Rogers

| Pineapple infused cream cheese jalapeno popper with crispy pulled pork, jalapeno raspberry jam and fresh raspberries.

Le Catering Co - CenterPlace

Chris Sylvia

| Honeydew and smoked cheddar chips with crispy brisket.

Gander and Ryegrass

Peter Froese

| Smoked steelhead, summer vegetables, black pepper snow, Herb aioli.

Durkins

Jarrott Moonitz

| Charcoal grilled hanger steak, smoked marrow aioli, carrot-serano jam, fresh horseradish, herbs, sourdough.

Over the Fire Cooking/Spiceology

Derek Wolf

| smoke & fried sticky breads.

Baba

Mary Weaver

| Ouzo honey-hawayej lamb ribs, charred corn & cucumber tabbouleh, spicy antep ezmei sauce, sumac pickled red onions.

crave!

FIRE AND SMOKE

DESSERT MENU

Sweet Frostings

Jessica Winfrey

Fireball Cupcake: Madagascar Bourbon Vanilla cupcake infused with Fireball Whiskey and cinnamon topped with a Cinnamon Whiskey Buttercream

Dry Fly Old Fashion: Madagascar Bourbon Vanilla cupcake infused with Dry Fly's Triticale Whiskey Bourbon, cherry juice and orange-vanilla syrup topped with Vanilla Cream Cheese Buttercream

DRINK MENU

WINE

- Arbor Crest
- Columbia-Crest
- Terra Blanca
- Liberty Lake Vinters

BEER

- Laughing Dog
- No-Li
- Icicle Brewing
- Hierophant Meadery
- Brickwest Brewing

CIDER

- Summit Cider
- 2 Towns Ciderhouse

DISTILLER

- Dry Fly
- Montgomery
- The Distillarium
- Heritage

SELTZER

- No-Li
- Current

THANK YOU TO ALL OUR SPONSORS

