The background of the entire page is a close-up photograph of a plate of artichokes. The artichokes are cooked and have a golden-brown, slightly charred appearance. They are arranged on a white plate. To the left of the artichokes is a small white bowl containing a dark, thick dipping sauce. A silver fork is placed on the right side of the plate, pointing towards the artichokes. The lighting is soft, highlighting the textures of the artichokes and the sauce.

tables™

2008

WHERE TO EAT AND DRINK

SUN VALLEY | KETCHUM | HAILEY | BELLEVUE

www.sunvalleycentral.com



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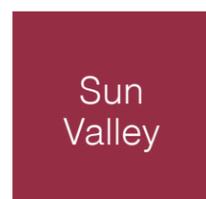
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Fax: 208.726.2625

🌐fisherappliance.com

tables 2008 BY NAME

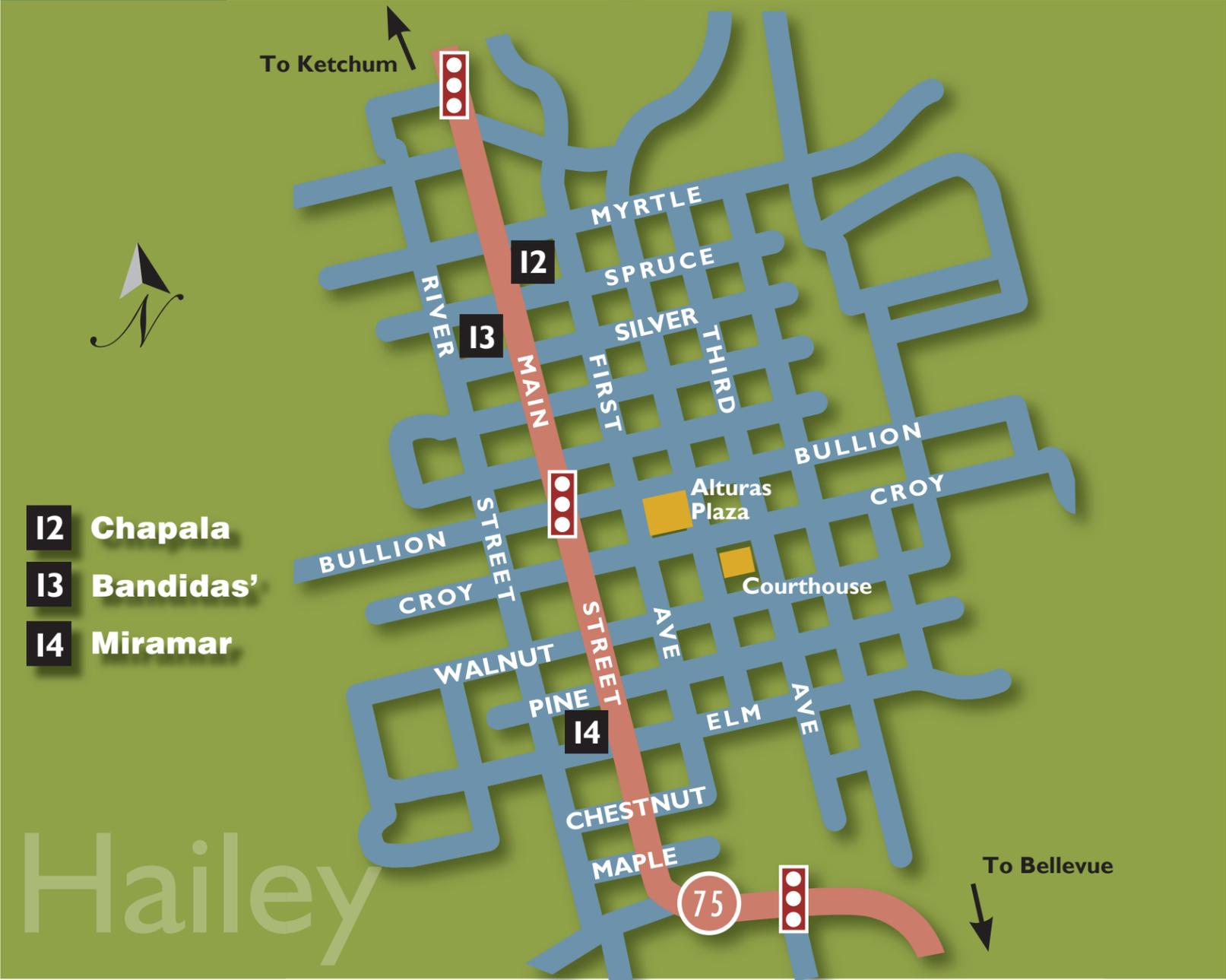
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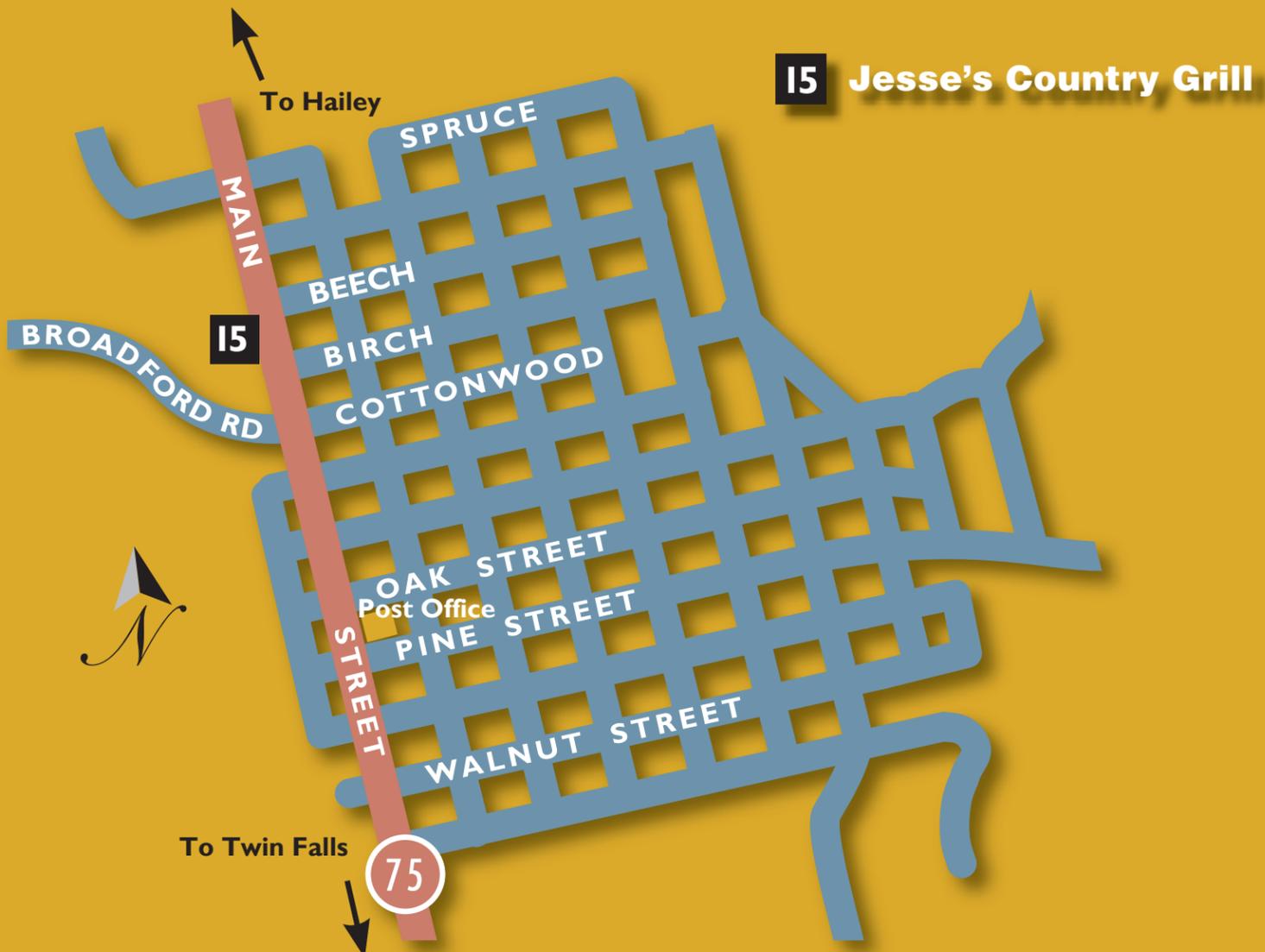


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Sun Valley



Bellevue



Maps by E.B. Phillips

FROM THE EDITOR



The editor enjoys a bite to eat.
Photo by Paulette Phlipot

Welcome to the delectable world of *Tables*. Brought to you by the team behind the *Sun Valley Guide*, *Tables* is the first comprehensive dining guide, covering the Wood River Valley and surrounding areas, to be presented in a compact, reader-friendly format.

Published once a year, *Tables* is designed to help visitors and residents find the perfect spot for sating their appetites. Whether searching for a romantic locale for a wedding anniversary, a quick bite to eat, or a venue for lunch for 20, look to *Tables* to resolve your culinary quest.

How to use *Tables*

Each restaurant's entry contains a short description of its atmosphere, as well as highlights of the food, drink and special features each has to offer. You can make your choice using the following tools:

By Name: If you are searching for more information on a particular establishment, refer to the contents (Page 3), where each restaurant is listed alphabetically.

By Location: A map of restaurant locations can be found on Page 4. *Tables* is also divided into four color-coded sections. Sun Valley is red, Ketchum is blue, Hailey is green and Bellevue is gold. Close the magazine, glance at the edges of the pages and then easily open to the color of the area in which you are looking to eat.

By Cuisine: Flip to the dining grid on Page 14, in the center of the magazine, where all the restaurants are divided into categories identified by the primary cuisine served. Each entry in the book also includes a menu sample.

We hope you will find *Tables* a useful tool, and we readily welcome your thoughts, comments and suggestions. 🍴

Jennifer Tuohy, Editor
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The following content is paid advertorial.

tables
WHERE TO EAT AND DRINK

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SUN VALLEY CENTER WINE AUCTION

27th Annual Sun Valley Center Wine Auction

Thursday, July 24 through Friday, July 26, 2008

www.sunvalleycenter.org • (208) 726-9491

The Sun Valley Center Wine Auction has come into its own. After 26 years, it regularly ranks among the top 10 charity wine auctions in the country, and is the largest community benefit—in terms of dollars raised and attendees—in a town well known for its charity events. As the Sun Valley Center for the Arts only fund raising event of the year, the Wine Auction revenue supports The Center, its scholarships and numerous free programs.

Held at the base of Bald Mountain, the Auction—like a fine wine—improves with age as The Center seeks to outdo the previous year's fund raising, as well as entertainment value. Last year, aerialists performed high in the auction tent and a record \$1.3 million was raised.

The festivities begin with intimate Vintner Dinners held at homes around the Sun Valley area. These unique evenings feature exquisite food prepared by local and guest chefs and allow patrons to mingle with winemakers and proprietors, while hearing stories of vintages past and present.

The next evening, participants are welcomed with a glass of champagne at the elegant Wine Auction Gala. The event features fine wines, a sit-down dinner, a silent auction and, of course, the high-spirited live auction led by auctioneers David Reynolds and Greg Quiroga.

On Saturday, some 1,000 people head to the popular Wine Tasting in which hundreds of wines are available for tasting in Riedel wine glasses that are included with the ticket. Later, more than 1,700 wine lovers gather for the always sold-out Wine Picnic and Concert. Sunday is, understandably, for recovery.

“There is something for everyone throughout this fun-filled weekend of amazing wines, great entertainment and good friends in the heart of the mountains,” said Christl Holzl, The Center's Wine Auction Director. “It's also a wonderful opportunity to support the arts in our community.”

—Dana DuGan



WINE AUCTION EVENTS

Thursday, July 24

Dinner with the Vintners
Intimate experiences in private homes with wines paired with a multi-course gourmet meal

Friday, July 25

Wine Auction Gala
Dinner, silent and live auction and entertainment

Saturday, July 26

Wine Tasting Extravaganza
Use your brand new Riedel glass to sample the wines of over 120 vineyards from around the world

Wine Picnic and Concert
Live music at the Big Wood at Thunder Spring Golf Course

All events held at River Run, Ketchum, except where noted

Full invitation details and tickets available at www.sunvalleycenter.org from mid-May 2008

BALD MOUNTAIN PIZZA

Sun Valley Village
(208) 622-2800

Serving dinner from 5:30 p.m.
Please call for hours
Delivery within
Sun Valley Resort only
\$

MENU SAMPLE

Spinach Salad

Baby spinach, cherry tomatoes, Kalamata olives, asparagus and feta cheese

Shrimp Scampi

Sautéed tiger shrimp, garlic and basil tossed with a choice of pasta

Chicken Parmesan

Breaded chicken breast topped with provolone and parmesan cheeses, served over spaghetti with marinara sauce

Salmone Speciali

Trio of fresh grilled salmon fillet, farfalle pasta, mixed greens, roma tomatoes and fresh mozzarella with pesto and balsamic vinaigrette

Vendetta Bianca

A pizza with red sauce, prosciutto, fresh mozzarella, Brie cheese, oregano and olive oil

Genovesa

A pizza with a pesto sauce, sun dried tomatoes, diced grilled chicken and feta cheese

Italiana

A calzone pizza stuffed with sausage, pepperoni, black olives and mushrooms, served with a side of marinara sauce



The Pizza Genovesa and Cacciatora Pasta (grilled chicken, marinara sauce and portobello mushroom ravioli) are just two of the wide-array of family-friendly dishes offered at Bald Mountain Pizza. Photo by Paulette Philipot.

BALD MOUNTAIN PIZZA

The welcoming Bald Mountain Pizza & Pasta Restaurant in Sun Valley Village is the perfect place to take the whole family for a delicious dinnertime treat.

“It’s a great restaurant for the family and it’s very reasonably priced,” said Amy Lorine, the restaurant’s manager. “Our menu very much caters to the kids—with basic pizza, basic pasta—all the way to the more adult fare, such as risottos and salmon dishes.”

Chef Zoli cooks up a huge variety of pizza, pasta and specialty dishes. Among the many popular items the Risotto di Mare and Pizza Genovesa stand out. Of course, the wide array of pasta dishes also provides something for everyone, and with whole-wheat pasta and pizza dough available on request, each member of the family is sure to find a perfect meal.

Bald Mountain Pizza occupies the building that was once the Challenger Inn and the history of Sun Valley is displayed throughout in the form of posters and photographs decorating the cozy dining room. “In the summer we open the deck,” said Lorine. “It’s a wonderful café-style atmosphere out on the mall.”

Be sure to arrive early, they don’t take reservations and there is often a waiting list. Take-out is available, as well as delivery within Sun Valley Resort. ☂

—Jennifer Tuohy



Gretchen's Winter Salad is a popular lunchtime treat at this Sun Valley Lodge staple. Photo by Paulette Philipot

GRETCHEN'S

Gretchen's is the only establishment in the valley open 365 days a year serving breakfast, lunch and dinner. Alongside a wide array of classic American cuisine available from the all-day menu (which includes a children's menu), newly installed Chef Kenny Rudolph has added a touch of flair to dinnertime at Gretchen's.

Rudolph has created a new American-style menu that focuses on fresh ingredients from the Northwest. "Everything is hand-prepared, and we source primarily organic and naturally produced foods," said Rudolph. However, Gretchen's still maintains its much-loved, family-friendly atmosphere. "You can come in anytime, and come as you are. We offer fine dining-style gourmet food in a casual way."

An example of Rudolph's fresh influence on this Sun Valley stalwart is his Alaskan Halibut Fillet. Pan seared with a fennel seed crust and lemon shallot beurre blanc served over braised Yukon potatoes and fennel, this dish can be enjoyed with a selection from the Northwest wine list or your favorite tippie, courtesy of neighboring Duchin Room's full bar.

Rudolph's touch has extended to the Duchin Room, where he introduced such delights as Manila clams and smoked salmon pizza to their menu.

So, whether you're craving a summertime sojourn on the terrace accompanied by a world-famous lunch buffet, or an evening of tantalizing yet casual cuisine, Gretchen's is the place to go. ☂

—Jennifer Tuohy

GRETCHEN'S

Lobby of the Sun Valley
Lodge, Sun Valley
(208) 622-2800

Open every day from
7 a.m. to 10 p.m.

\$\$

MENU SAMPLE

Dungeness Crab Cocktail

Fresh Dungeness crab meat, endive, red onion and mango sauce with avocado toast

Smoked Salmon Pizza

Boursin cheese stuffed crust, diced tomato, caper onion vinaigrette, truffle oil

Roasted Free-Range Chicken Breast

Served with a warm salad of fingerling potatoes, morels, asparagus, spring greens and chèvre cheese

Gretchen's Signature New York Steak

Dry-aged 12 oz. strip loin of beef with ratatouille, red wine sauce and a white cheddar truffle potato

Papa's Fish and Chips

Panko-coated halibut served with fries and tartar sauce

Sawtooth Cheese Burger

8 oz. fresh ground beef, cheddar or Swiss cheese, on a house-made rustic roll served with french fries

Winter Salad

Endive and romaine with bleu cheese crumbles, walnuts, apples and dried cranberries, served with a creamy vinaigrette

Tarte au Chocolat

Bittersweet chocolate cake with ice cream, caramel and chocolate sauces and blackberries

THE LODGE DINING ROOM

Second Floor, Sun Valley
Lodge, Sun Valley
(208) 622-2800

Open 6:30 – 9:30 p.m.
for dinner; Sunday brunch
served from 9 a.m. – 2 p.m.
\$\$\$

MENU SAMPLE

Roasted Fall Pear and Stilton Salad

Mixed with glazed walnuts,
field greens and served with
a walnut vinaigrette

Filet Mignon of Kobe Beef

Served with butternut
squash puree, chanterelle
mushrooms and vanilla-
cabernet veal jus

Pan Roasted Fillet of Alaskan King Salmon

Served on a bed of fingerling
potato hash, carrot-orange
sage and micro celery salad

Herbed Idaho Lamb Chops

Served with braised fennel,
sundried cherries, creamy
polenta and rosemary red
wine essence

Warm Apple Filled Crêpes

Drizzled with raspberry
puree and served with
homemade honey
almond ice cream

Vanilla “Pot de Crème” Custard

Glazed with espresso
and accompanied by a
shortbread cookie



This succulent Beef Tenderloin is part of Chef Scott Wamsley’s ethos of “fine dining Idaho-style.” Photo by Paulette Philipot

THE LODGE DINING ROOM

From the sparkling chandelier to the black-tie-clad wait staff, the opulent elegance of The Lodge Dining Room belies its warm and friendly atmosphere. “It is a very comfortable elegance,” explains Chef Scott Wamsley, who has been with The Lodge for more than two decades. “We are not pretentious at all. It is all very low key.”

Specializing in, but not exclusive to, contemporary Northwest cuisine, Wamsley’s menu combines indigenous ingredients with classical and nouvelle techniques. “The menu is fine dining, Idaho-style,” says Wamsley. “We feature game dishes—elk, duck, pheasant.” Wamsley prides himself on sourcing locally whenever possible, so his ever-changing menu always features the finest seasonal ingredients. To accompany these mouth-watering dishes, diners can select from an award-winning wine list, recognized by *Wine Spectator* magazine, that features over 300 bottles, plus a Captain’s List.

Once the savory palette has been sated, Idaho-style, diners can delight in a selection of exquisite desserts, all of which are made on site. “One of our classics is our chocolate profiteroles, as well as the Banana’s Foster Flambé—also homemade.”

A true highlight of dining in The Lodge Dining Room is the live music, courtesy of the Sun Valley Trio. This delightful opportunity for dinner and a dance is a splendid throwback to Sun Valley’s glory days. 🍷

—Jennifer Tuohy



The delightful tunes of accordionist Tim Eriksen accompany a carefully chosen menu of Swiss-Austrian favorites in this historic mountain ski lodge. Photo by Paulette Phlipot

ROUNDHOUSE

Nestled midway up Bald Mountain, the Roundhouse is the oldest ski lodge in North America. Built in 1939 by business tycoon Averell Harriman, this fine-dining ski lodge affords a gourmet lunch, spectacular views of the Pioneer Mountains and a glimpse of the valley, two thousand feet below.

“Everything here is like it would have been 70 years ago,” says Chef Don Wise, and you really do step back in time as you enter this uniquely shaped establishment. Huge fiery logs crackle in the massive, circular stone fireplace, accordion player Tim Eriksen delights guests with cheerful tunes and the superb European-influenced menu tops off the palpable 1940s Swiss-Austrian atmosphere.

Offering a blend of those countries’ alpine cuisine, Wise supervises the preparation of such delicacies as Wiener schnitzel, fresh trout, wild game, fondue and raclette. Lighter fare includes a bountiful selection of salads and soups, all prepared fresh daily. Meals are accompanied by a carefully chosen wine list, a good selection of beers—including the exclusive Roundhouse Ale—and a cheerful array of hot toddies.

Alongside the full-service dining room, the Roundhouse offers a separate dining area to accommodate lighter appetites. Featuring selections from the main menu, including the wildly popular croque monsieur, no reservations are required for this ski-school favorite. 🍷

—Jennifer Tuohy

ROUNDHOUSE

**Bald Mountain,
Ketchum
(208) 622-2800**

Open for lunch from
mid-December to
the end of the season

Accessible only by ski lift
Reservations recommended

\$\$

MENU SAMPLE

Wiener schnitzel

Served with warm braised
cabbage and Spätzle

Fresh Ruby Trout Fillets

Lightly grilled with virgin
olive oil, herb-roasted
tomatoes and baby bliss
parsley potatoes

Sautéed Elk Loin

Served in a port wine
demi-glace with
German Knödel

Wild Mushroom Ravioli

Tossed with spinach and
morels in a brandied
cream sauce

Grilled Venison Sausage

Served with warm braised
cabbage and oven-roasted
baby potatoes

Croque Monsieur

Classic French ham,
cheese and béchamel
toasted sandwich served
with pommes frites

Raclette Cheese

Served with traditional
accompaniments

Cheese Fondue

THE RAM RESTAURANT

Sun Valley Inn,
Sun Valley Village
(208) 622-2800

Serving dinner inspired
by the gastronomic
regions of France

\$\$

MENU SAMPLE

Escargots en Persillade

A classic bistro dish,
Burgundy snails cooked in
a garlic, parsley, curry and
whole-grain mustard butter

Classic Cheese Fondue for Two

Melted Emmental and
Gruyère with Sonoma Valley
chardonnay, served with a
fresh baguette

Butter Lettuce Salad

Featuring crimson pears,
pickled herbs, blue cheese
soufflé and almond brittle

Maple Brined Pork Chop

Local center cut chop served
with a potato and brussel
sprout hash and drizzled
with a pomegranate
reduction

Oven Roasted Moullard Duck Breast

Served with a warm salad of
frisée, white bean confit and
Belgian endive topped with
a dried plum sauce

Sea Bass

Served over a green lentil
ragout and truffle essence



The Ram's fork-tender lamb shank, served on a bed of Yukon Gold potato "Aligot," is a highlight of Chef Steven Ludwig's French-influenced cuisine.

Photo by Paulette Phlipot

THE RAM RESTAURANT

Open the heavy wooden doors of The Ram Restaurant and enter a charmingly rustic European bistro. Situated snugly in cozy booths, surrounded by antique farm equipment hanging from low, wooden beams and honey-hued walls adorned with vintage French artwork, diners enjoy a relaxing setting in which to anticipate a well-crafted meal.

Inspired by the famous gastronomic regions of France, guests can choose from a gourmet lineup that includes house-made lobster ravioli with chorizo cream sauce, a fork-tender lamb shank served on a bed of Yukon Gold potato "Aligot," or just come in to enjoy the fine selection of international and domestic artisanal farmhouse cheeses.

Maître d'Hôtel Sebastien Ambrosino and Chef de Cuisine Steven Ludwig preside over this historic, upscale bistro located in the Sun Valley Inn.

"Our comfortable dining room will set the tone for an entertaining evening of thoughtfully prepared food without the fine dining fuss," said Ludwig. "The menu is rooted in the traditions of Provence, Alsace and Basque regions, which fits in with the theme of the Sun Valley Inn.

"Whether retracing Hemingway's life or listening to Larry Harshbarger's lounge piano classics, The Ram will indulge your every need," continued Ludwig. "Professional service, a top-notch wine list, food and entertainment, we have it all." 🍷

—Jennifer Tuohy



A hearty meal with a view awaits diners at the rustic Trail Creek Cabin, which is now open year-round for dinner. Photo by Paulette Philipot

TRAIL CREEK CABIN

Times are changing at Trail Creek Cabin. Built in 1937, this antique abode, perched picturesquely above Trail Creek with spectacular views of Bald Mountain, has undergone a remodel and is now open year-round for dinner.

The cabin's rustic dining experience remains recognizable as the spot Ernest Hemingway and Gary Cooper chose for conviviality over a hot toddy or two. Diners can continue to arrive via horse-drawn sleigh to enjoy the unpretentious atmosphere, and the menu maintains its tradition of large portions of succulent meats, such as prime rib and buffalo porterhouse.

But the cabin has revamped its service. "Trail Creek is now its own restaurant, open spring, summer, fall and winter, five days a week," said Chef Ernest Ouellett. "We will feature the same sort of menu in the summer, but will be using more seasonal vegetables, tomatoes and fruits." In addition, there is summer outdoor deck seating above Trail Creek, and a newly installed yurt will add to the fun and rustic winter atmosphere of Sun Valley's most popular destination eating spot.

Ouellett, ably assisted by sous chef Clay Nelson, has also brought some exciting changes to the menu. Aided by a remodeled kitchen, Ouellett has revamped and expanded the traditional menu to feature two entrée salads and introduce many more of his superlative creations. ☂

—Jennifer Tuohy

TRAIL CREEK CABIN

Sun Valley
(208) 622-2800 - for dinner
reservations

(208) 622-2135 to reserve
a winter sleigh ride, which
includes dinner

\$\$

MENU SAMPLE

Prime Rib
Slow roasted
prime rib of beef

**Barbecued
Baby Back Ribs**
Baby Back Ribs braised
in Chef Ernest's own
BBQ sauce

Grilled Salmon
Grilled medium and
served with lemon
cilantro cream sauce

Lamb Ossobuco
Slowly braised and served
with a lamb demi-glace

**Lemon Herb
Free-Range Chicken**
Pan-seared, encrusted
and seasoned served with
roasted red peppers

Pork Chop
Grilled and served
with spiced apples

All entrées come with a
choice of side dish including
macaroni and cheese,
corn pudding or potato.
Comfort food at its finest!

tables BY CUISINE

RESTAURANT

LOCATION

GOURMET & FINE DINING

| | |
|---------------------------------|--------------------------------|
| Rasberrys | 411 5th Street, Ketchum |
| Knob Hill Inn Restaurant | 960 North Main Street, Ketchum |
| The Lodge Dining Room | Sun Valley Lodge, Sun Valley |

ITALIAN & PIZZA

| | |
|--------------------------|------------------------------|
| Trail Creek Cabin | Trail Creek Road, Sun Valley |
|--------------------------|------------------------------|

STEAK & SEAFOOD

| | |
|----------------------------|----------------------------|
| Bald Mountain Pizza | Sun Valley Inn, Sun Valley |
|----------------------------|----------------------------|

MEXICAN

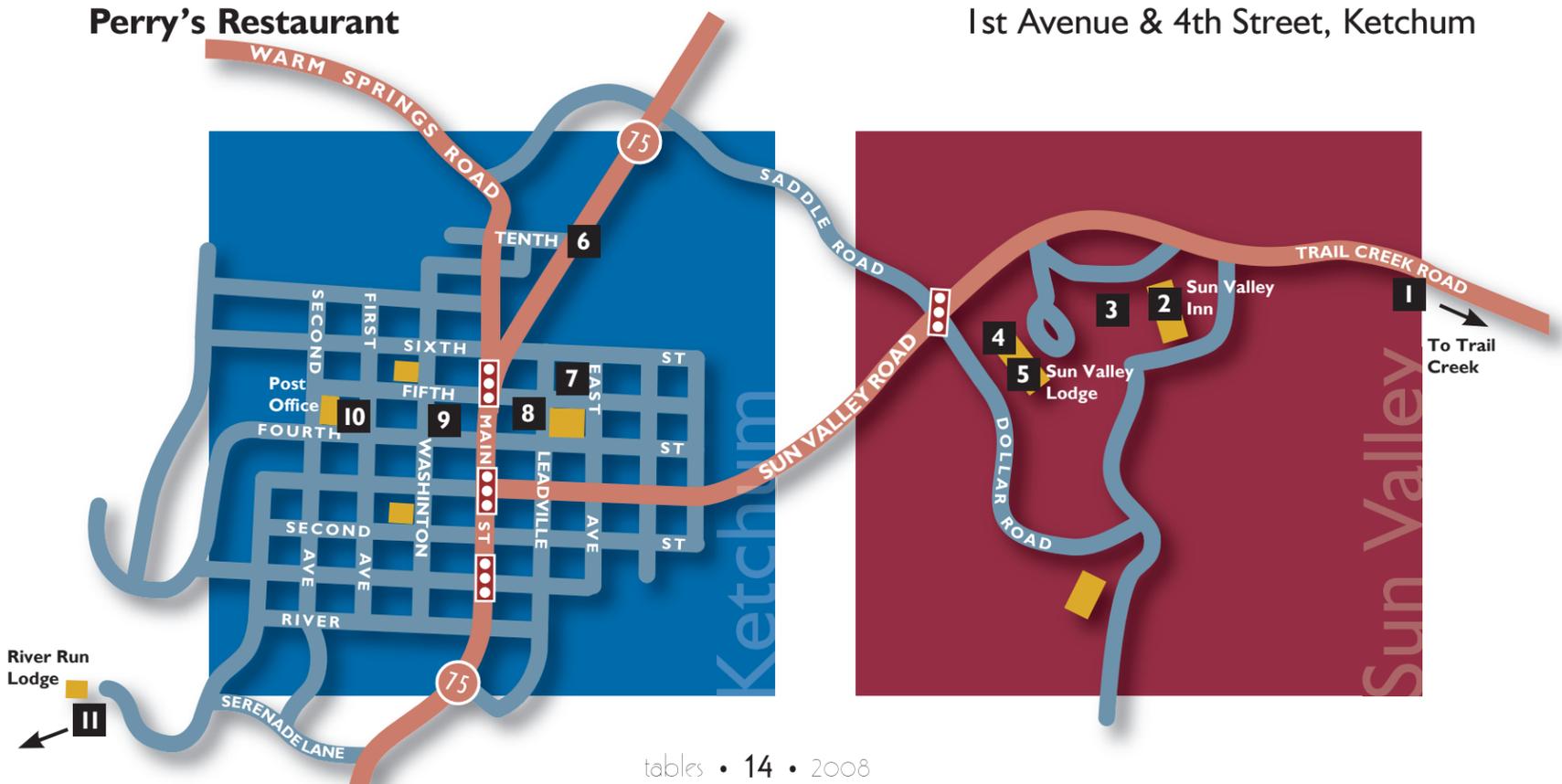
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|--------------------------------------|-------------------------------|
| Bandidas' Bar & Grill | 411 N. Main Street, Hailey |
| Chapala Mexican Restaurant | 502 North Main Street, Hailey |
| Desperados Mexican Restaurant | 211 4th Street, Ketchum |
| Miramar | 401 S. Main Street, Hailey |

AMERICAN / EUROPEAN CUISINE

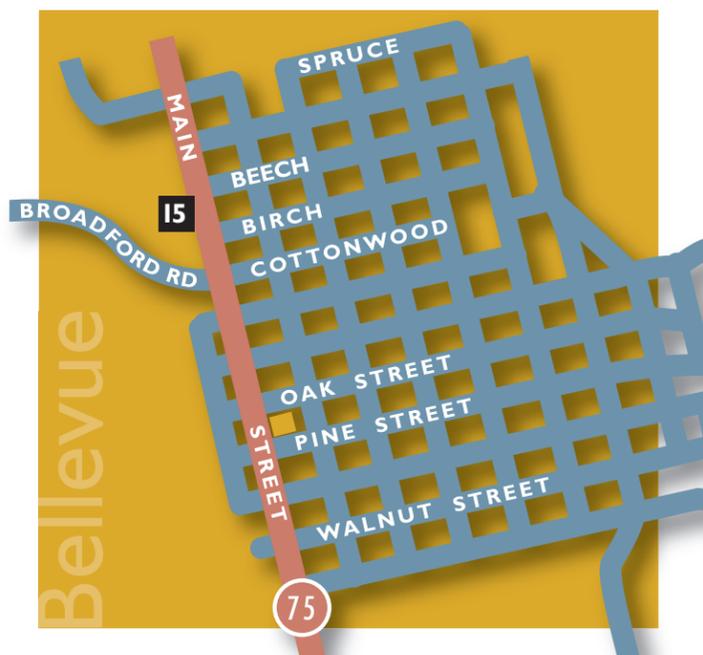
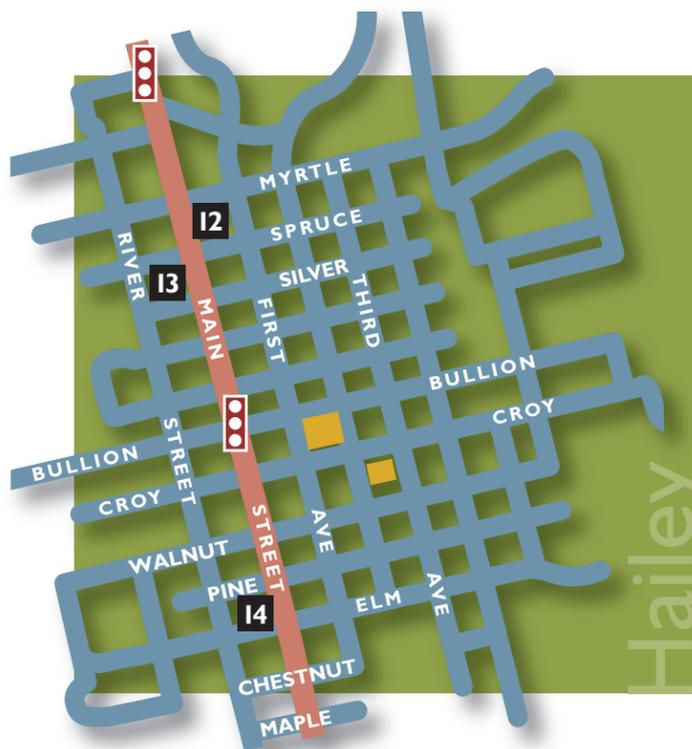
| | |
|-------------------|------------------------------|
| Gretchen's | Sun Valley Lodge, Sun Valley |
| The Ram | Sun Valley Inn, Sun Valley |
| Roundhouse | Bald Mountain, Sun Valley |

CAFÉ & DELI & BAKERY

| | |
|------------------------------|----------------------------------|
| Buffalo Bites | 491 Leadville Avenue, Ketchum |
| Jesse's Country Grill | 401 North Main Street, Bellevue |
| Perry's Restaurant | 1st Avenue & 4th Street, Ketchum |



| PHONE | MAP | PRICE RANGE \$ Inexpensive \$\$ Moderate \$\$\$ Expensive | Deck Dining | Reservations | Breakfast | Lunch | Dinner | Cocktails | Beer-Wine | Entertainment | Catering | Credit Cards | Take-out |
|----------|-----|--------------------------------------------------------------------|-------------|--------------|-----------|-------|--------|-----------|-----------|---------------|----------|--------------|----------|
| 726-0606 | 7 | \$\$ | | • | | • | • | | • | | • | • | • |
| 726-8004 | 6 | \$\$\$ | • | • | | | • | | • | | • | • | |
| 622-2800 | 4 | \$\$\$ | | • | | | • | • | • | • | • | • | |
| 622-2800 | 1 | \$\$ | • | • | | | • | • | • | | • | • | |
| 622-2800 | 3 | \$ | • | | | | • | • | • | | | • | • |
| 578-9030 | 13 | \$ | • | | • | • | • | • | • | • | • | • | • |
| 788-5065 | 12 | \$\$ | • | • | | • | • | | • | | • | • | • |
| 726-3068 | 9 | \$\$ | | | | • | • | | • | | | • | • |
| 788-4060 | 14 | \$ | • | • | • | • | • | | • | • | • | • | • |
| 622-2800 | 5 | \$\$ | • | • | • | • | • | • | • | | • | • | • |
| 622-2800 | 2 | \$\$ | • | • | | | • | • | • | • | • | • | |
| 622-2800 | 11 | \$\$ | • | • | | • | | | • | • | | • | |
| 726-2833 | 8 | \$\$ | • | | | • | | | • | | • | • | • |
| 788-9002 | 15 | \$\$ | • | | • | • | • | | • | | | • | • |
| 726-7703 | 10 | \$\$ | • | | • | • | | | | | • | • | • |



See larger maps on Page 4 for locations



Buffalo Bites' colorful interior and eye-catching awning provides year-round access to, or shelter from, the elements and is the perfect spot to enjoy Lum's selection of paninis, soups and salads. Photos by Paulette Phlipot

BUFFALO BITES

When Ric Lum began Catering by Ric Lum and his Ketchum restaurant Buffalo Bites, he wanted to create a cuisine and an atmosphere that reflected a sensibility to eating healthy, regionally produced food.

From his experiences in Los Angeles, New York City and San Francisco, Lum designed his establishment to reflect a modern sense of style that was also sustainable. The flexibility of Buffalo Bites' structure allows it to be a relaxing open-air café in the summer and a warm, sunny terrace in the winter: simultaneously inviting and comfortable, with a dash of small-town appeal.

Lum's artistic sensibilities are also on display in his new gallery space, Acme, situated adjacent to Buffalo Bites and open daily.

Influenced by the Vietnamese sandwich and the Italian panini sandwich, Buffalo Bites offers a variety of good-for-you comfort food

with an infusion of flavors. Relish the Fresh Roasted Turkey Grilled Panini with pesto, Meyer lemon cranberry chutney and gruyere cheese or enjoy a Local Lava Lake Roasted Lamb Shoulder Sandwich with garlic onion jam, mayonnaise, Dijon and lettuce.

"We play around with how a sandwich can be cross-cultural," Lum said. "I don't do fusion, but I am culturally fusion."

Honoring authentic flavors, Ric's Real Chinese Chicken Salad is an invention from Lum's culinary cultural past and rivals any

authentic Asian salad. A colorful, vibrant combination of flavors and ingredients, Ric's Real Chinese Chicken Salad is a slaw mix featuring Napa cabbage, accompanied by fried rice noodles and peanuts as well as fresh vegetables, cilantro, pickled ginger and green onion topped with a superior dark soy and a blend of spices. The chicken, as with all

SPOTLIGHT

Ric's Real Chinese Chicken Salad

An authentic Asian salad

meats served at Buffalo Bites or through Catering by Ric Lum, is slow-roasted. When frying, Lum uses only rice oil, which is trans-fat free and high in Omega-3s.

Buffalo Bites also offers daily seasonal soups. From a cold refreshing summer gazpacho to a hearty winter creation, Buffalo Bites' soups, like much of Lum's cuisine, are determined by seasonal food influences.

"It's slow food fast," said Ryan Stadelman, Buffalo Bites' chef. "We are creating food where quality is more important than quantity."

Lum uses regional and organic foods as much as possible. He is a supporter of Idaho's Bounty and Slow Food, an international organization promoting regional foods and sustainability.

"We search out artisan foods and the finest ingredients made by people who love what they do," said Lum. "I consider the entire West a region of food. Western America was settled by people from many different regions bringing together a great deal of culturally diverse foods."

Catering by Ric Lum will cater to everything from intimate gatherings to grand celebrations. Known for his seven-course Chinese New Year's dinner, Lum always emphasizes authentic ingredients at his events, which range from nonprofit benefits to private parties. ☯

—Sabina Dana Plasse



The colorful Grilled Veggie Panini and Fall Salad, served with an Herbal Happy iced tea, is the perfect lunchtime treat at any time of year.

BUFFALO BITES

491 Leadville Ave. N.,
Ketchum
(208) 726-2833

Catering: (208) 788-2880
cateringbyriclum@cox.net

Open 11 a.m. - 6 p.m.,
Mon.-Sat.

\$\$

MENU SAMPLE

Local Lava Lake Roasted Lamb Shoulder Sandwich

Served with garlic-onion
jam, mayonnaise, Dijon
mustard and lettuce

Fresh Roasted Turkey Grilled Panini

Served with pesto, Meyer
lemon cranberry chutney
and gruyere cheese

Classic, LaQuircia Iowa Grilled Panini

Prosciutto, fresh Belfiore
Artisan mozzarella, pesto
and roasted red pepper

Veggie Grilled Panini

Roasted seasonal
vegetables, roasted red
pepper, fresh mozzarella,
olive tapenade and pesto

Imogene Grilled Panini

Fresh mozzarella, gruyere,
goat cheese and tapenade

Ric's Real Chinese Chicken Salad

A slaw mix with Napa
cabbage, fried rice
noodles, peanuts, sweet
black vinegar, vegetables,
cilantro, pickled ginger,
green onion
and spicy dark soy

Four-Bean Buffalo Chili

Served with sour cream,
cheese and onion

Gazpacho and soups
Using seasonal ingredients

DESPERADOS MEXICAN RESTAURANT

211 4th Street, Ketchum
(208) 726-3068

Lunch & dinner served
6 days a week from
11:30 a.m. (Closed Sundays)

\$\$

MENU SAMPLE

Mexican food specializing in
fresh charbroiled meats & fish

Right-off-the-taco-stand

Street-style tacos. Choice of
charbroiled steak, chicken
breast or slow-roasted pork,
folded between two torti-
llas served with guacamole,
cilantro, onion, cheese and
lime—just like Mexico

Fish tacos

Pacific cod or the fresh fish
of the day lightly breaded or
charbroiled, a local favorite
since 1983

Tortilla soup

Fresh chicken stock, guajil-
los, chilies and charbroiled
chicken breast, served with
sliced avocado, diced onion,
cilantro, tomato and tortilla
croutons—a meal all by itself

Chili Relleno

Fresh poblano chili stuffed
with Monterey Jack cheese
dipped in a light egg batter
fried to golden brown, topped
with mild ranchero sauce—
delicious and authentic

Carnitas

Choice of slow-roasted pork,
charbroiled steak or chicken
breast, served with sliced
avocado, onion, tomato,
cilantro, a choice of tortillas,
rice and beans—a customer
favorite for over 23 years

Fish & Shrimp Specials

Just check the Specials Board

Vegetarian Options



“Despos,” as the locals call it, is known for its colorful, creative Mexican dishes. Photo by Paulette Philipot

DESPERADOS MEXICAN RESTAURANT

Located on one of the liveliest corners in downtown Ketchum, Desperados Mexican Restaurant is a tried and true local favorite. For 24 years, owner Jim Funk has focused on serving charbroiled meat, fish and unique Mexican shrimp dishes, reminiscent of the kind of food he grew up eating in Southern California.

Serving four different fresh salsas daily, along with 100 percent real avocado guacamole, all Desperados' dishes are trans-fat free with no added animal fats or oil. And yes, you can also belly up for a Jose Cuervo Margarita. Hungry skiers will be pleased with the hours, which are continuous from lunch through dinner, six days a week. Just look for the large green cactus sculpture by local artist R.C. Hink on the corner of Fourth Street and Washington Avenue in Ketchum.

Jim attributes much of Desperados' success to his loyal staff, many of whom have been with him for 10 years or more. Consistently delicious meals are the order of the day, beginning with hot chips fried fresh and served with Despos' signature salsas. Décor is “casual Baja” with mounted sport fish, Technicolor Hollywood movie posters and perhaps the finest velvet Elvis painting in the state of Idaho. 🍹

—Tony Evans



Knob Hill Inn Restaurant serves exquisitely prepared French European cuisine on fine china with Christofle silverware. Photo by Jean-Luc Maumus

KNOB HILL INN RESTAURANT

The Knob Hill Inn restaurant expertly blends French European flair with a refined alpine style. Owned by Josef and Sandy Koenig, Knob Hill Inn is a member of the prestigious Relais & Châteaux organization.

As the hotel celebrates 15 years in business, general manager Jean-Luc Maumus, a veteran hotelier, has reinvigorated the inn's prestige and simple elegance. His recent appointment of Chef Michael Zentner, who received his training from the Culinary Institute of America in Hyde Park, New York, brings with it the fresh touch of artisanal fine dining.

Zentner, who honed his craft in New England, New York, Atlanta and the Virgin Islands, believes in working with high-quality products and using predominantly fresh, local ingredients. He prepares his menu with an obsessive dedication to the seasons, and his cooking style combines classic preparation with modern American presentation. Served on Knob Hill Inn's fine china with Christofle silverware and Italian frette linens, Zentner's creations are the sum of meticulous attention to detail and a passionate love of the ingredients.

The Knob Hill Inn boasts a 200-bottle wine list, and holds winemaker dinners. They offer a prix-fixe pre-theatre menu, served from 6 to 7 p.m., and an all-evening tasting menu. 

—Dana DuGan

KNOB HILL INN RESTAURANT

960 North Main Street,
Ketchum
(208) 726-8004

Open for dinner
Tuesday-Saturday,
6-9:30 p.m.

\$\$\$

MENU SAMPLE

Seared Day Boat Scallops

With celery root purée and a Banyuls vinegar reduction

Crispy Duck Confit Salad

With a cherry port vinaigrette, blue cheese and bitter greens

Baby Beet & Goat Cheese Salad

With curried macadamia nuts, sherry vinaigrette, rocket and balsamic glaze

Wild King Salmon

With braised lentils, leek veloute, pancetta, parsley and parmesan

Roasted Root Vegetable Risotto

Braised sugar pumpkin, ricotta silatta and 25-year-old balsamic vinegar

Seven Hour Braised Lamb Shoulder

Served with merguez sausage, Yukon Gold whipped potatoes and Humboldt Fog goat cheese

Grilled Beef Tenderloin

Served with boulangère potatoes, glazed haricot verts and pinot noir sauce

Tasting Menu

Seared Scallops, Baby Beet & Goat Cheese Salad, choice of Wild King Salmon or Beef Tenderloin, Chocolate Banana Bread Pudding

PERRY'S RESTAURANT

131 4th Street, Ketchum
(208) 726-7703

Open for breakfast
and lunch from 7 a.m.,
7 days a week

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MENU SAMPLE

Eggs Benedict

Two poached eggs served on an English muffin with Canadian bacon and hollandaise sauce

Chicken Apple Sausage & Eggs

With Perry's own corned beef hash, plus a choice of potatoes and toast

French Toast Special

Made with fresh-baked buttermilk bread

6 to 8 Daily Soup Specials

Homemade varieties change daily

Espresso & Bakery

Relax with Perry's casual espresso and bakery selection

20 Sandwich Varieties

Sandwiches are served on a choice of marbled rye bread, pumpernickel, baguette, sourdough, natural grain or bagel

Selection of Over 10 Salads

Served with Perry's own vinaigrette, Thousand Island, bleu cheese, diet ranch or Caesar dressing



Keith and Paula Perry provide a friendly welcome for one-and-all at their downtown bakery and restaurant. Photo by Paulette Philipot

PERRY'S RESTAURANT

For more than 20 years, Keith and Paula Perry's bustling family eatery, on the corner of Fourth Street and First Avenue in Ketchum, has satisfied the hunger of skiers, hikers and Ketchum's downtown business community alike.

Perry's full, made-from-scratch breakfasts begin at 7 a.m. and include such favorites as home fries, pancakes and their special turkey and avocado eggs Benedict. Highlights of their extensive lunch menu are daily soup specials and an enormous selection of stuffed-to-perfection sandwiches, served on fresh, baked-on-site breads. Perry's entire menu is available to go any time of day, and they offer an outdoorsman-friendly packed lunch service from 7 a.m.

Inside Perry's brightly spacious dining room, locals and tourists relax side-by-side in comfy booths. And, come summertime, the sunny deck area provides the perfect meeting spot for a leisurely brunch or brisk business lunch. During the peak seasons, up to 1,000 people fill Perry's every day, many of them toting laptops to take advantage of the longest-running wireless system in town.

But what really makes Perry's special, are the owners. Keith and Paula are deeply committed to the local community, involving themselves personally, not only with their customers—greeting many by name—but also by playing an active role in community housing and recreation projects. ☂

—Tony Evans



This intimate retreat, reminiscent of Paris in the twenties, is perfect for throwing private dinner parties. Photo by David N. Seelig

RASBERRYS

The cozy enclave could be Paris in the twenties or New York in the thirties. The owners, twin sisters Callie and Maeme Rasberry, raided antique stores to fashion the lower level of Ketchum's 411 Building into an intimate retreat, where you almost expect to find Gertrude Stein and Ernest Hemingway swapping tales over Alice B. Toklas' cooking. An intricately carved hutch from Tribes, a screen of vintage tin ceiling panels, unique tables and chairs and a zebra-hide rug, all within rich, earth-toned walls, set the stage for an exciting lunch or intimate private dinner for up to 20 guests.

Rasberrys' menu of four soups and six entrées changes daily, like that of family-run European restaurants. "That's the fun part," says Maeme, "creating new things every day." That might mean wild boar with a red wine reduction one night, and meatloaf with chipotle ketchup and Spanish rice the next. Call ahead, and the proprietors will readily prepare special requests. Fresh breads and an assortment of desserts are created daily in an on-site patisserie staffed by international bakers, who add their expertise to what Callie calls "a real eclectic mix of tastes."

Rasberrys provides full catering services and Rasberrys-On-The-Go offers full meals to take out. Or, pick up their gourmet entrées, soups and salads at Atkinsons' Market in the deli cases. 🍷

—Betsy Andrews

RASBERRYS

411 East Fifth Street,
Ketchum
(208) 726-0606

Serving lunch daily, dinner
by reservation only.
Call for catering options

\$\$

MENU SAMPLE

Tuscan Tomato Soup

Tomatoes, leeks, garlic, fresh basil, spices with homemade Tuscan bread

Idaho Potato, Leek and Fennel Soup

A tasty specialty in home-made chicken stock.

Tarragon Cod

Fresh from the sea, served over tomato-flavored polenta

Shepherd's Pie

Lean ground beef, onion, celery, peas, mushrooms, red wine and brown gravy, topped with creamy mashed potatoes

Indian Spiced Chicken with Tomato Chutney

Chicken breast, coriander, curry powder and cumin served with potatoes, peas, tomatoes, shallots, ginger, garlic, vinegar, sugar, mustard seeds and golden raisins

Butternut Squash Chicken Salad

Grilled chicken, roasted butternut squash, currants, red onion, fresh sage and mayonnaise

Chicken Molé

Chicken cooked in Rasberrys' own special blend of Mexican spices, chilies and chocolate

BANDIDAS'

411 North Main Street,
Hailey
(208) 578-9030

Lunch and dinner
11:30 a.m.-9 p.m., Mon-Sat.
Fridays until 10 p.m.
Sunday brunch begins
in January

\$

MENU SAMPLE

Pork Carnitas

Large pieces of pork done in the traditional style of Mexico. Served with rice, beans, sour cream, pico de gallo, special carnita sauce and a side of flour tortillas

Fajitas

Chicken or beef sautéed with sweet peppers and onions, served with a side of toppings including sour cream, cheese, guacamole, lettuce, pico de gallo and a side of flour or corn tortillas

Chile Relleno

Large fresh poblano chili stuffed with cheese dipped in egg batter, deep fried and topped with enchilada sauce, served with rice and beans

Pork Tamales

Made in-house, these are the best in the valley, served with rice and beans they are only available on Thursdays

The Outlaw

Bandidas' own creation, Chile Relleno, Chile Verde, cheddar and Monterey Jack cheese smothered in verde sauce

Puerco Rostizado Tacos

Slow-roasted pork served in soft corn tortillas with cheese, whole beans, pico de gallo and lettuce

Tostada Grande

Bandidas' famous insalada made with homemade lime cilantro dressing



Enjoy a **Grilled Salmon Tostada Grande** while sipping an authentic margarita (with tequila) at Hailey's newest old Mexican hotspot. Photo by Paulette Philipot

BANDIDAS'

In the past, people have tried bringing back popular spots of a bygone time without much luck. But when two single mothers, Karen Rossi and Sue Weller, decided to reopen a popular Mexican restaurant, they had the town's well-wishes.

The original restaurant, Viva Taqueria, was in operation for nearly a decade at its location on North Main Street in Hailey. When it closed last year, Hailey lost a favorite gathering spot.

With the blessing of the former owners, Weller and Rossi took over the restaurant and gave it a new name, Bandidas' Bar & Grill, and a new fresh-Mex twist.

"We loved the place," Weller said. "People asked us to reopen. They missed it." Small changes were made to the menu, such as adding a sampler plate, an Ortega burger, daily specials and their signature dish, The Outlaw. "We try to infuse Tex into the Mex," Rossi said.

Everything is made fresh daily, from the sauces to the soup, to the very delicious tart margarita mix. The new color scheme of denim blue, sweet cream and terracotta adds to the atmosphere: casual, light and full of camaraderie.

"You're coming to our house to eat," Rossi said.

"Come in and have dinner," Weller said.

"God knows we're here!" Rossi laughed.

Bandidas' is also available for catering, private parties and take-out, and has a full bar with a TV. 🍹

—Dana DuGan



Chapala serves up all the traditional Mexican favorites, as well as a few variations on old themes. Photo by David N. Seelig

CHAPALA MEXICAN RESTAURANT

Chapala on Main Street in Hailey has been a locals' favorite for many years, serving authentic Mexican dishes from a colorful menu that features an amazing number of choices for lunch and dinner. Chapala is a family restaurant in every sense, boasting a casual and inviting atmosphere where children are definitely welcome. Choose from cozy seating in ample booths, spacious tables to accommodate larger groups, or in the summer relax on the sun-soaked patio.

All of the traditional Mexican favorites can be found here, as well as a few variations on old themes. Manager Cesar Espinoza is especially enthusiastic about their Combo Fajitas, a heaping platter of sizzling chicken and steak strips, as well as shrimp. Diners can mix and match, share with a gang, or just corner it all for themselves. It is apparent from the menu, atmosphere and presentation that Chapala distinguishes itself as one of the valley's premier, authentic Hispanic hot spots.

In addition to good table wines, Chapala serves a full list of Mexican beers as well as the usual American brews. Parking is convenient and the often-packed parking lot speaks volumes of Chapala's popularity. While many think of Chapala as "Hailey's own," their sister restaurants can be found in McCall, Boise, Nampa and Garden City. ☂

—Dave Harrison

CHAPALA MEXICAN RESTAURANT

502 North Main Street,
Hailey
(208) 788-5065

Serving dinner daily,
lunch served from
11 a.m. weekdays
\$\$

MENU SAMPLE

Pollo a la Plancha

Marinated charbroiled chicken breast with guacamole, rice and beans

Combo Fajitas

Charbroiled chicken strips and skirt steak strips sautéed with green peppers and onions and served on a sizzling platter

Cazuela Molcajete

Chicken and beef strips sautéed with cheddar and Monterey Jack cheese, served with pico de gallo, sour cream and guacamole

Carne Asada

Skirt steak, charbroiled to your taste, served with rice, beans and guacamole

Combo Seafood al Mojo de Ajo

Delicious prawns, scallops and mushrooms, sautéed in butter with rice, beans and tortillas

Chimichanga Chapala

A different chimichanga filled with crab and shrimp in a delicious mixture garnished with sour cream and guacamole

Marco's Favorite Platter

New York steak, pollo asado, one enchilada, one tamale, served with rice, beans and tortillas

MIRAMAR MEXICAN RESTAURANT

401 South Main Street,
Hailey
(208) 788-4060

Open daily
11 a.m. - 9 p.m.

\$

MENU SAMPLE

Fajitas Miramar

Choice of beef or chicken marinated in Miramar's famous recipe served with bell peppers, onions, tomatoes and spices

Mexican Steak

Strips of beef cooked in Miramar's special salsa with cilantro and onions

Ribeye Steak

Broiled steak served with onion and guacamole

Camarones Al Mojo De Ajo

Shrimp prepared with a touch of garlic and other spices mixed in a special juice

Camarones A La Diabla

Shrimp prepared with three types of salsa, flavored to taste

Camarones Veracruzanos

Shrimp with vegetables cooked with butter and spices

7 Mares Soup

A mixture of seafood, shrimp, octopus, fish and shellfish



Jose Varela's Aztec-inspired Molcajete, right, is his newest creation. The seafood soup, front, is a favorite of the regular clientele. Photo by Paulette Philipot

MIRAMAR

If variety is the spice of life, then a very spicy life must be a full one. That's the philosophy of Jose Varela, owner and chef of Hailey's Miramar Mexican Restaurant who uses 20 different chilies, spicy to mild, to make the authentic Mexican cuisine offered on his menu.

"The mixing of ingredients when cooking is like art," says Varela. "You can paint a picture, you can write a song. I like art very much," he laughs, "but you can't eat it."

For inspiration, Varela often visits his native Mexico, sampling regional cuisine to import north.

His newest creation (and his current favorite) is the Aztec-inspired dish, Molcajete, in which a lava rock bowl is filled with chicken, shrimp, beef steak, cactus leaves and cheese, and then cooked at a temperature of 500 degrees.

Miramar's breakfast, lunch and dinner menus also offer traditional fare such as huevos rancheros, salads, sopas, tacos, tamales and generously portioned burritos.

When the weather permits, diners can relax under umbrellas in the enclosed outdoor patio and wash down their meals with a variety of juices, sodas and imported beers and wine.

Inside, outside, spicy or mild, Miramar's is sure to please all who seek a taste of authentic Mexico. 🍹

—Chad Walsh



A Bellevue landmark, Jesse's Country Grill is "big enough to serve you, small enough to know you." Photo by David N. Seelig

JESSE'S COUNTRY GRILL

Jesse's Country Grill, on Main Street in Bellevue, is where the locals start their workday. Patrons line up the day's business over a great breakfast or lunch. Regulars often find proprietors Jorge and Alex have their order on the grill by the time they come through the door. It's easy to tell by the line snaking onto the deck that this is the affordable locals' restaurant. Featuring a colorful and welcoming menu, this authentic country grill provides a true taste of the valley.

Breakfast, which is served all day, features favorites such as chicken-fried steak, eggs Benedict and an array of omelettes. For more aggressive appetites the meat lover's skillet is a must. Come lunch, you can also find major-league big Texas burgers, deli-style sandwiches and a wide selection of salads. Featured at dinnertime are the succulent steak-and-shrimp platter and a tasty homestyle meatloaf. Check out the Cobb salad, usually featured on the specialty board.

Jesse's is all about hospitality and a family-oriented atmosphere. The affordable children's menu is a delight and the popular seniors' menu features smaller portions with smaller prices. Be sure to stop in at the easy-to-spot A-frame any time of year and, come summertime, enjoy an espresso or ice cream on the sunny deck. ☂

—Dave Harrison

JESSE'S COUNTRY GRILL

401 North Main Street,
Bellevue
(208) 788-9002

Serving breakfast &
lunch daily from 6 a.m.
Dinner Tues.-Fri., 5-9 p.m.

\$\$

MENU SAMPLE

Fried Chicken Salad

Home-style, golden-fried chicken strips over mixed greens, topped with tomato, cucumber slices, mushrooms, cheddar and crumbled bacon

Denver Omelette

Sizzling hot, this omelette is loaded with ham, tomatoes, red and green peppers and onions, and topped with cheddar cheese

Country Fried Steak

Choice sirloin, lightly breaded, deep-fried and topped with creamy sausage gravy; two eggs any style, served with country potatoes

Country Biscuits

One and a half country-style biscuits smothered in sausage gravy

Meat Lovers Skillet

Diced ham, bacon, sausage and onion served over a mound of country potatoes, two eggs any style, all topped with shredded cheddar

Eggs Benedict

Two toasted English muffin halves topped with country-style ham, two poached eggs and hollandaise sauce; served with seasonal country potatoes

Chix Monterey Sandwich

Grilled chicken breast with bacon, Monterey Jack cheese and tomato on grilled sourdough

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Cristina's Restaurant

520 Second Street

Ketchum, Idaho



Trail Creek Cabin

Nostalgic Old West setting, spectacular views

What's cool and inviting in the summer and warm and cozy in the winter? It's the Trail Creek Cabin, a Sun Valley tradition since 1937 for visitors in search of a unique experience to complement a day on the slopes. A gourmet delight in a breathtaking setting, this long-time winter favorite is an annual highlight for many of our regular visitors. Or try our newest winter tradition with a sleigh ride and dinner in our all-new yurt. Featuring the same gourmet dining as Trail Creek, the yurt is destined to be a Sun Valley highlight for many years to come. Come experience Trail Creek Cabin or the new mountain yurt, and be a part of one of Sun Valley's oldest, and newest traditions.



Reservations & information: 622.2800

Sleigh ride reservations: 622.2135

Information: www.sunvalley.com



IDAHO

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