

BOISE'S TOP 17 BITES: SUMMER 2017



CHECKLIST:

#1) GURU DONUTS: "HIPSTERBERRY DONUT"

This yeast donut has a glaze of blueberry, blackberry, and organic lavender! Also check out their seasonal donuts and coffee selection.

#2) BIG CITY COFFEE: "FRUIT SCONES"

The portion sizes at Big City Coffee are huge and these delicious scones available at the counter are no exception.

#3) SAINT LAWRENCE GRIDIRON "BLOODY MARY"

I love a good Bloody Mary and adding a big piece of brisket into the mix puts this one on top.

#4) JANJOU "CHOCOLATE CROISSANT":

This James Beard Award nominated pastry chef serves some of the best pastries on the WEST COAST! Go there NOW!

#5) PADDLES UP POKE "PADDLES UP BOWL":

It has raw tuna, avocado, onion, cucumber, green onions, ginger, and sesame seeds. It just opened in Spring 2017 and is making Boise proud. Their hours are Monday-Saturday 11AM-7PM.

#6) WILD ROOT CAFÉ "RAMEN":

It is a meatless version but still full of flavor. It has scallion, edamame, carrots, daikon radish, shitake, and a soft cooked egg. Their hours are Monday-Saturday 8AM-4PM.

#7) BLEUBIRD "RASPBERRY LAVENDER SODA":

They make their in house sodas with the care and style of a craft cocktail....so refreshing. Their hours are Monday-Friday 11-4.

#8) RICHARD'S "SUMMER SALAD"

This refreshing salad is so well balanced I could eat it every day and be happy.

#9) PHO LE "PHO-TASTIC":

They make my favorite Boise pho right now. The location has a crisp dining room and lots of flavors and veggies to blend into the broth.

#10) TAJ MAHAL "PALAK (SPINACH) CURRY BOWL":

This curry is pureed with fresh spinach, onion, tomatoes, ginger, garlic and fenugreek.

#11) STATE & LEMP "PEA SOUP" (LIMITED TIME ONLY):

State & Lemp's Chef Kris Komori has 2 James Beard Award nominations and is the most celebrated chef in Boise. All of the food is so beautiful and delicious. State & Lemp is the ultimate culinary experience in Idaho.

#12) FORK "AHI POKE TOSTADAS":

These have wasabi-avocado mousse on crispy tostadas with pickled radish and Ohana micro greens.

#13) BARBACOA GRILL "OCTOPUS":

This appetizer has octopus that is wood grilled with chimichurri and chipotle aioli. The atmosphere at Barbacoa is also elegant yet playful just like this dish.

#14) Yardarm/Gem Street Kitchen "Tacos"

The outdoor Yardarm bar and the associated food truck Gem Street Kitchen serve some amazing tacos in a fun summer setting. Walk about 50 yards and watch the surfers in the Boise River. 21+ only.

#15) BITTERCREEK ALEHOUSE "CLASSIC POUTINE":

Fries covered in gravy, cheese curds, scallions, and pork....ohhh myyy!

#16) 10 BARREL BREWING "STEAK 'NOT JUST' NACHOS":

Potato chips covered in marinated steak, jalapeños, bleu cheese, our Four cheese blend, bacon and green onions.

#17) MODERN HOTEL "SMOKED TROUT BUDERBRODY"

The Modern Hotel restaurant is one of the most advanced kitchens in Idaho. They consistently amaze me with what they do and the creativity in their dishes.