

**The Lodge at Treebones  
Chef's Three-Course Menu  
\$75 per person**

Modifications and split plates politely declined

**Course One**

**Potato Leek Soup**

Yukon gold potatoes. braised leeks. coconut milk. Treebones garden herbs

**Garden Party Salad**

Treebones garden greens. garden vegetables.  
preserved lemon vinaigrette. edible garden flowers

**Hokkaido Scallop Crudo**

Fermented Yuzu Paste . White Shoyu. Togarashi

**Cheese Board**

local cheese. Big Sur honeycomb. macerated olives.

**Wood-Fired Pizza**

wild mushrooms. roasted garlic truffle oil  
fontina mozzarella & pecorino cheeses. garden arugula

**Course Two**

**Forbidden Rice Risotto**

Treebones garden kale pesto. butternut squash. garden lemon thyme

**Beef Ribeye**

Coffee & Aleppo pepper rub. roasted garlic smashed potatoes. asparagus . blue cheese butter

**Rolled Lasagna**

Treebones garden tomatoes. baby spinach. house made marinara.  
fresh buffalo mozzarella, fontina & pecorina cheeses

**Miso Black Cod**

sautéed mushrooms. jasmine rice. baby bok choy

**Huli-Huli Chicken**

wood-fired organic chicken. sweet soy sauce. mango & pineapple  
sweet potato mash. braised garden kale

**Course Three**

**Sticky Date Pudding**

whipped cream. Treebones garden mint

**Crème Brûlée**

Gran Mariner whipped cream. local fruit

**Cheesecake**

Local fruit. dark chocolate sauce

**Sorbet**

Fresh fruit. berry compote

