



THE LODGE  
RESTAURANT

\$75 SPRING 2022

TREEBONES  
RESORT

**COURSE ONE**

**SOUP OF THE DAY**

Chef's daily homemade soup

**GARDEN SALAD**

Treebones garden greens and herbs.  
Banyuls vinaigrette. *v, gf*

**CRAB CAKE**

Pacific lump crab. garlic lemon  
aioli. citrus edamame slaw

**BBQ SMOKED TOFU**

house vegan kimchi. lettuce. shitake  
xo sauce. sesame oil.

**SUGGESTED WINE PAIRING**

Pinot Noir  
Effort, Edna Valley

Muscat Frizzante  
Groundwork, Paso Robles

Bubbles (split)  
Brut, Louis Perdrier, France

Dry Riesling  
Joyce Vineyards, Carmel Valley

**COURSE TWO**

**WOOD-FIRED PIZZA**

weekly pizza special

**CAULIFLOWER STEAK**

grilled cauliflower steak. romesco  
sauce. ancient grains. sautéed garden  
greens. *v, gf*

**SHORT RIB**

garlic mash. demi glaze. baby  
carrots.

**CALIFORNIA SEA BASS**

lemon beurre blanc. koshihikari rice.  
dashi. garden greens. *gf*

**CHICKEN**

wood-fired organic chicken. yogurt  
herb marinade. tabouli. lemon hummus.  
*gf*

Syrah  
Groundwork, Paso Robles

Tempranillo  
Rabble, Paso Robles

Cabernet Sauvignon  
Maddalena, Paso Robles

Sauvignon Blanc  
Grassini, Santa Barbara County

Pinot Grigio  
Mosby, Buellton

**COURSE THREE**

CHOCOLATE TORTE *gf*

CRÈME BRÛLE *gf*

SEASONAL SORBET *v option, gf*

CHEESECAKE

V - VEGAN

VG- VEGETARIAN

GF - GLUTEN FREE

GFO-GLUTEN FREE OPTION

MODIFICATIONS AND SPLIT PLATES POLITELY DECLINED

**TREEBONES GARDEN TEA POT 12**

HAND HARVESTED FROM OUR ORGANIC GARDEN  
AND CRAFTED BY

*Melissa Dailey*

**ROSEMARY SAGE WITH PEPPERMINT &  
THYME BLOSSOMS**

**CATNIP WITH SPEARMINT AND CALENDULA  
PINEAPPLE SAGE WITH LEMON VERBENA**

AND SPEARMINT

**CHAMOMILE WITH SPEARMINT**