



THE LODGE RESTAURANT

SPRING 2023
\$85

FIRST

SCALLOP

sake butter, onion *gf*

DUCK

bitter greens, citrus *gf, df*

MAITAKE MUSHROOM

black garlic remoulade *v, gf, df*

STEPLADDER CREAMERY CHEESEBOARD

toast points, olive, marmalade *vg*

HALIBUT CRUDO

ponzu, garden flowers *df*

SECOND

CARROT AND GINGER SOUP

pepitas, coconut foam *gf*

GARDEN SALAD

Treebones greens & herbs, Banyuls vin *v, gf, df*

THIRD

FLANNERY NY STEAK

garlic mash, spinach, demi-glace, horseradish crème *gf*

ORA KING SALMON

parsnip, mushroom, kale, almonds *gf*

THAI CURRY

eggplant, pumpkin, cauliflower, mushroom, rice *v, df*

MARY'S FARM BRICK CHICKEN

corn, chard, dijon pan sauce *gf*

WOOD-FIRED PIZZA

prosciutto, goat cheese, mushroom, caramelized onion, rocket, truffle oil *gfo*

FOURTH

PASSIONFRUIT SORBET

coconut sabayon, toasted almond *df, vo*

CHOCOLATE MOUSSE CAKE

wood-fired whipped cream

CRÈME BRÛLÉE

HAND HARVESTED GARDEN TEA POT 12

CATNIP spearmint, calendula

PINEAPPLE SAGE lemon verbena, spearmint

CHAMOMILE spearmint

LOCALLY MADE SHRUB 8

strawberry, carrot, & ginger

ADD JUNMAI SAKE +8