



THE LODGE RESTAURANT

SUMMER 2023
\$85

FIRST

HOKKAIDO SCALLOP

sake butter, onion *gf, dfo*

DEVEILED EGG

boquerones, herbs *gf, df*
*add 1 gram caviar \$20

OYSTERS

vermouth sabayon, shallot *gf, df*

TOMATO

soft crescenza, sherry, shiso *vg, vo*

SECOND

AJO BLANCO

almond, grape, mint *gf, v, df*

WEDGE SALAD

black pepper buttermilk, chive, pork belly, blue cheese *gf*

AJA'S GREENS

Treebones garden greens, radish, mustard vinaigrette *v, gf*

CHICKEN LIVER PATÉ

madeira, roasted grape

THIRD

FROM THE WOODFIRE

SKIRT STEAK

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

WOOD FIRED CHICKEN

corn grits, chard, verjus *gf*

SABLEFISH

dashi foam, beurre blanc, daikon, koshihikari rice, chive *gf, dfo*

CAULIFLOWER

red thai curry, peanuts, cilantro *v, gf*

FUNGHI PIZZA

garlic cream, fontina, thyme *vg, gfo, vo*

HOMEMADE SAUSAGE PIZZA

red sauce, mozz, ricotta, pepperoncinis *gfo, vo*

FOURTH

FLOURLESS CHOCOLATE TORTE *gf*

WOOD FIRED BASQUE CHEESECAKE *vg*

PASSIONFRUIT SORBET *v, gf*

HAND HARVESTED GARDEN TEA POT 12

ROSEMARY LEMON PEEL spearmint, calendula
CHAMOMILE spearmint

LOCALLY MADE SHRUB 8

blackberry & mint

ADD JUNMAI SAKE +8