



THE LODGE

SPRING 2025
\$95

FIRST

OYSTER

sabayon, shallot *gf, df*

KOREY'S GREENS

Treebones' garden greens, radish, mustard & date vinaigrette *vg, gf*

SCALLOP

sake butter, dashi foam *gfo, dfo*

ASPARAGUS

Sauce Mikado, fennel, cured egg yolk *ve, gf*

SECOND

MUSHROOM DUMPLINGS IN BROTH

chicken stock, coconut oil *df*

ENDIVE CAESAR

anchovy, breadcrumbs, parmesan *dfo, gfo*

ROASTED CABBAGE

salsa macha, pepita *vg, gf*

CRUDO

smoked chili, olive oil, lemon *gf, df*

THIRD

BAVETTE STEAK

potato, mushroom, spinach, madeira demiglace *gf*

CHICKEN PARMESAN

smoked tomato, herbs

GARRETT'S BLACK COD

sauce pil pil, Rancho Gordo beans, guanciale, chive *gf, dfo*

ROASTED CAULIFLOWER

Koshihikari rice, vadouvan, rice powder *vg, gf*

FUNGHI PIZZA

white sauce, Stepladder formage blanc, caramelized onion, herbs *ve, gfo*

LOADED PEPPERONI PIZZA

red sauce, three cheese blend, pineapple, jalapeño *gfo*

IBERICO PORK

verjus demiglace, mustard seed, parsnip, cipollini onion, shiso *dfo, gf*

FOURTH

FLOURLESS CHOCOLATE TORTE *gf*

YUZU TART *gf*

PASSIONFRUIT SORBET *vg, gf*

HAND HARVESTED GARDEN TEA POT 14

ROSEMARY sage, peppermint

CHAMOMILE, rose petals, spearmint

SEASONAL SHRUB 8

Refreshing drink of carbonated Treebones
water & locally made shrub

ADD JUNMAI SAKE +8