

The Lodge

Summer 2025

\$95

FIRST

Oyster

sabayon, shallot gf, df
*add caviar +20

Shane's Greens

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

Scallop

sake butter, dashi foam gfo, dfo
*add caviar +20

Sealight Farm Eggplant

dashi, Willow Creek seaweed vg

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

gf, df

THIRD

Wagyu Bavette Steak

sauce béarnaise, potato, mushroom, spinach gf

Garrett's Black Cod

sauce pil pil, Rancho Gordo beans, guanciale, chive gf, df

Roasted Cauliflower

Koshihikari rice, vadouvan, rice powder vg, gf

Funghi Pizza

white sauce, Stepladder fromage blanc, caramelized onion, herbs ve, gfo

Loaded Pepperoni Pizza

red sauce, three cheese blend, pineapple, jalapeño gfo

Iberian Pork

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

FOURTH

Flourless chocolate torte gf

Yuzu tart gf

Passionfruit sorbet vg, gf

A 20% service charge will be added to your dinner bill, which will be distributed among all dining room and kitchen staff who helped create your dining experience.