

# The Lodge

Winter 2026

\$95

FIRST

**Morro Bay Oyster**

citrus, cucumber gf, df  
\*add caviar +20

**Crudo**

Willow Creek salt, ginger, daikon gf, df

**Woodfired Cabbage**

smoked chicken fat, tofu whip, sancho peppercorn vgo

**Leafy Greens Salad**

Treebones' garden greens, radish, chardonnay vinaigrette vg, gf

SECOND

**Asparagus**

sauce gribiche, cured yolk, crutons ve

**Scallop Sunomono**

salmon roe, sesame kimizu gf, df

**Chicory Salad**

Banyuls vinaigrette, dates, Stepladder Creamery cheese, herbs, pepitas dfo, gf

**Smoky Broth**

Monterey Bay seaweed, winter vegetables, flowers, coconut oil df

THIRD

**Kelp Steamed Cod**

rice, shiitake, cabbage, ponzu

**Skirt Steak**

sauce béarnaise, potato, mushroom, spinach gf

**Iberian Pork Chop**

Rancho Gordo beans, guanciale, chard gf

**Roasted Cauliflower**

vadouvan, frigola, salsa macha vgo

**Pepperoni Pizza**

pickled onion, oregano, chive gfo

**Margherita Pizza**

buffalo mozzarella, basil ve, gfo

FOURTH

**Flourless Chocolate Torte**

maple creme anglaise, luxardo cherry gf

**Custard**

coastal herbs, honey, vanilla, winter citrus gf

**Passionfruit sorbet**

coconut whip, toasted coconut, macadamia vg, gf