



# TENAYA LODGE

AT YOSEMITE

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## **Culinary Backgrounder**

### **TENAYA LODGE AT YOSEMITE'S SIERRA ALPINE CUISINE**

Tenaya Lodge's mile-high elevation and all the things to see and do in the area can require the regular taming of a High Sierra appetite. Tenaya's guests and locals alike savor the fare of the lodge's acclaimed restaurants, with inspired menus featuring the finest and freshest in local fruits, vegetables, herbs, meats and light game.

Sierra Restaurant is Tenaya's fine dining venue, a spacious and comfortable 122-seat dining room that surrounds a towering limestone fireplace. Sierra's specials-oriented menu is richly accented with fresh seasonal ingredients prepared to perfection under the direction of Executive Chef Frederick Clabaugh.

Tenaya Lodge's signature "Sierra Alpine" cuisine takes full advantage of the wonderful produce available in the area. The ever-changing menu reflects the wonderful range of locally and organically-raised delicacies -- tender fennel, heirloom tomatoes, fresh herbs, Ahwahnee blackberries, baby carrots, light game, legumes, pumpkins and root vegetables, cranberries and thyme -- harvested, in many cases, the day they arrive at the table.

Complementing Tenaya's Sierra Alpine cuisine is a comprehensive wine list featuring appellations from California's finest winegrowing regions, including Sonoma, Napa, Mendocino and Fresno counties.

For more casual dining, there's Jackalope's Bar & Grill located just off the hotel's main lobby. Jackalope's features house-made soups, salads, sandwiches, burgers, pastas and wood-fired pizzas. The venue's cozy fireplace is a popular gathering place and creates a great dining ambience.

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*Tenaya Lodge Culinary Backgrounder*

The Jackalope tavern is a lively place to meet for lunch, dinner or drinks from a full bar of libations, all served under the watchful eye of the wily Jackalope. Jackalope barkeeps know many a legend of this trickster critter and are eager to share these and other tales of Tenaya with tavern guests.

The Parkside Deli borrows its style from turn of the century décor, highlighting the logging, railroading and gold rush history of the area. Parkside is the place for fresh coffee and espresso drinks, bagels, muffins, healthy snacks and picnic box lunches. The deli's old-fashioned milkshakes and sundaes are guest favorites.

Tenaya Lodge also co-hosts the annual Winemaster's Weekend with California State University, Fresno's acclaimed Department of Viticulture and Enology. The event is always scheduled for the first weekend in March. A celebration for the true wine aficionado, Winemaster's Weekend combines blending competitions, receptions, workshops, culinary classes and five-course gourmet wine dinner with the award-winning wines of Fresno State Winery.

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