

appetizers

Foie Gras Torchon

Pickled Stone Fruit, Toast Points
Black Pepper-Vanilla Honey

Hamachi Crudo

Roasted Cauliflower Puree
Smoked Yuzu Caviar, Citrus Emulsion

Grilled Octopus

Parsley, Garlic Chips, Castelvetro
Olives, Marble Potato, Meyer Lemon Aioli

soups

Lobster Bisque

Black Truffle Crisp

Corn and Jalapeno Bisque

Micro Cilantro, Chili Sopapilla
Chive Crème Fraiche

salads

Caesar Salad

Prepared Tableside

Summer Garden Salad

Carrot, Cherry Tomato, Radish, Arugula
Squash, Smoked Ricotta Salata
Buttermilk Dressing

Panzanella Salad

Heirloom Tomato, Toasted Bread, Basil
Extra Virgin Olive Oil, Sherry Vinegar



EMBERS



Tenaya Lodge is proud to serve
Brandt Beef – The True Natural.

California's Brandt family produces
premium natural beef and maintains a
"farm-to-fork" philosophy, which involves
raising its animals humanely and naturally
without hormones or the use of antibiotics.

Fish cuts are source approved by the
Monterey Bay Aquarium
sustainable seafood program.

Signatures

Filet Oscar

6 oz. Prime Filet
Topped with Artichoke Bottom
Dungeness Crab, Béarnaise, Yukon Mash

Duck a l'orange

Maple Leaf Farms Duck Breast
Pan Perdu, Green Beans, Almonds
Blood Orange Gastrique

Roasted Lamb Rack

Herb Crusted, Vegetable Brochette
Couscous, Tomato Confiture

Sablefish

Ginger-Fennel Salad, Corn Pudding
Black Garlic, Yuzu Sauce

Mushroom Goulash

King Trumpet, Miatake, Shitake Mushrooms
Smoked Paprika, Roasted Cauliflower Puree

Roasted Branzino

Grilled Artichoke, Charred Fennel, Saffron Potato
Meyer Lemon, Smoked Tomato Sauce

Grilled 16 oz. Prime Rib Eye

Roasted Marble Potatoes, Roasted Garlic
Seasonal Vegetables, Maître de Hotel Butter

**The caesar salad is prepared with raw egg yolk. Please inform your server if you would like an alternative preparation
A service charge of 18% will be included on parties of six or more, a \$5.00 charge will be added to share plates.*