

appetizers

Kumamoto Oysters | 18

Crème Fraiche-Maple Vinegar Espuma
Sturgeon Caviar

Miso Braised Pork Belly | 16

Roasted Mushrooms, Black Garlic
Mache, Quail Egg

Galician Octopus | 17

Romesco, Castelvetrano Olives
Agrimato Powder, Frisee

soups

Lobster Bisque | 13

Black Truffle Crisp

Gazpacho | 12

Croutons
Compressed Tomato

salads

Caesar Salad | 14

Prepared Tableside

Summer Salad | 13

Peas, Fire Roasted Carrot
House-made Quark, Micro Lettuce

Green Salad | 14

Mixed Greens, Cucumber, Radish
Fennel, Cherry Tomato, Beet Chips
Avocado-Buttermilk Dressing



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 | 42

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

Roasted Duck Breast | 38

Snow Pea, King Trumpet Ragout
Panisse
Fig Jam
Red Wine Jus

Duo of Lamb | 41

Lamb Chop, Braised Lamb
Falafel, Charred Tomato, Fennel
Vadouvan, Charmoula Sauce

Pan Seared Scallops | 36

Corn Pudding, Red Pepper
Baby Turnips, Bacon Vinaigrette

Roasted Tempeh | 26

Garlic
Edamame Beans
Lemon-Pepper Syrup
Tamari Glaze

Miso- Yuzo Glazed Arctic Char | 39

Soba Noodle Salad
Bok-choy, Dashi
Umeboshi

Grilled 32 oz. Tomahawk Chop for Two | 99

Garlic Potato Cake
Seasonal Vegetables