

## STARTER

POTATO LEEK ROLLS Honey Butter, Seasonal Jam, Green Chickpea Hummus, Pimento Cheese	‡ V	8
YELLOW SQUASH SOUP Crispy Prosciutto, Corn Cream, Chili Oil	‡	14
GREEN SALAD Petite Lettuce, Candied Hominy, Herbed Avocado Dressing	‡ V	15
HEIRLOOM TOMATOES Smoked Tomato, Cucumber	‡ V	18
CHARCUTERIE BOARD Local and Imported Meats, Whole Grain Mustard, Pickles, Olives, Lavash		18
CHEESE BOARD Local and Imported Cheese, Honey Comb, Fruit Compote, Marcona Almonds, Grapes, Lavash	V	18
LOBSTER AND BURRATA Corn, Espelette Pepper, Bouillabaisse	‡	25
SNAPPER CEVICHE Coconut Milk, Ginger, Lemongrass, Tomatillo, Bacon	‡	23
ELK MEATBALL Smoked Tomato Marinara, Salsa Negro, Fontina, Whipped Ricotta		22
DIVER SCALLOPS Wild Boar Larb, Herb Salad, Crisp Rice, Thai Basil Aioli	‡	24
BLACK COD Tempura, Cucumber Salad, Hoisin BBQ Sauce		24

## MAIN

PAN SEARED SALMON Yellow Tomato Romesco, Wild Mushroom, Lentils		45
SEAFOOD PASTA Strozzapreti, Lobster, Clams, Mussels, Sea Beans, Beurre Blanc		46
DURHAM RANCH FILET MIGNON Carrot Four Ways: Soubise, Roasted, Pickled, Salsa Verde	‡	48
SEARED SONOMA DUCK BREAST Farro Risotto, Compressed Stone Fruit, Confit Duck Leg Mouseline, Black Garlic Plum Sauce		48
ROASTED MARY'S CHICKEN Bacon Lardon Lentils, Fig, Chimichurri	‡	42
14OZ CERTIFIED ANGUS BEEF PRIME RIBEYE Mushroom, Confit Pearl Onion, Black Garlic Butter, Peppercorn Jus	‡	58
MANZANITA CHICKEN POT PIE Root Vegetables, Roasted Mary's Chicken, Sherry Mushroom Velouté, Truffled Puffed Pastry		40
CHICKPEA SOFRITO Seasonal Vegetables, Hen of the Woods, Saffron	‡ V	38
<b>ADD 8OZ LOBSTER TAIL</b>	‡	25

**Manzanita takes pride in focusing on local, seasonal ingredients. Our Chefs treat our product with simplicity and respect in a uniquely Californian fashion**

# MANZANITA

LAKE TAHOE

THE RITZ-CARLTON LAKE TAHOE | TRUCKEE, CALIFORNIA | MANZANITALAKETAHOE.COM

## FAMILY STYLE

SEAFOOD CIOPPINO Lobster, Halibut, Clams, Mussels, Confit Tomatoes, Grilled Bread, Fennel Broth		115
WHOLE STRIPED BASS Poblano Peppers, Cilantro, Lime, Mampo Rice	‡	110
COLORADO LAMB Stone Fruit Chutney, Crispy Cauliflower, Five-Spice Jus	‡	115
ROASTED VEGETABLE PANZANELLA Lemon Ricotta, Herb Chermoula	V	60

## SIDE

TRI COLORED POTATO	‡ V	8
HEIRLOOM CARROT	‡ V	8
CRISPY CAULIFLOWER	‡ V	8
MASHED POTATO	‡ V	8

\*Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.

Appropriate state tax will be added. 20% service charge for parties of 6 or more.

‡ Indicates Gluten-Free Dish

V Indicates Vegetarian Dish