

STARTER

POTATO LEEK ROLLS Honey Butter, Seasonal Jam, Green Chickpea Hummus, Pimiento Cheese	‡ V	8
DUCK FAT TATER TOTS Dungeness Crab, Fennel, Lemon Beurre Blanc, Béarnaise	‡	14
PUMPKIN SOUP Specied Pepita, Wild Huckleberry, Chili Yogurt	‡ V	16
HEIRLOOM MELON Lemon Yogurt, Fromage Blanc, Lemon Verbena, Togarashi, Cucumber, Toasted Seed	‡ V	18
MANZANITA GREENS Lola Rosa, Stone Fruit, Hazelnut, Parmesan "Noodle"	‡ V	18
CHARCUTERIE BOARD House-Pickled Vegetable, Whole Grain Mustard, Lavash		18
LOCALLY SOURCED CHEESE Fruit Compote, Marcona Almond, Honey Comb, Lavash	V	18
DUNGENESS CRAB CAVATELLI Cavatelli Pasta, Fennel, Hen of the Woods, Lemon Beurre Blanc		21
HAMACHI TARTARE Ogo Seaweed, Heirloom Cucumber, Avocado "Marble", Puffed Rice, Caviar	‡	22
FRITTO MISTO Cuttlefish, BBQ Eel, Artichoke, Padron Pepper, Tomato Jam, Lemon Curd		21

MAIN

POACHED ALASKAN HALIBUT Sunchoke, Celery, Pickled Mustard Seed, Beurre Rouge	‡	45
MT. LASSEN TROUT Roasted Spaghetti Squash, Spanish Chorizo, "Piperade"	‡	40
DURHAM RANCH FILET MIGNON "STEAK OSCAR" Dungeness Crab, Braised Leek, Roasted Cauliflower, Arugula Rapini, Charred Onion Soubise, Béarnaise	‡	50
NIMAN RANCH PORK TOMAHAWK Cranberry Bean Cassoulet, Fuji Apple Butter, Parsnip, Mustard	‡	45
MARY'S ROASTED CHICKEN BREAST Smoked Potato Purée, Braised Swiss Chard, Tokyo Turnip, Chanterelle Mushroom, Pomegranate	‡	35
BRAISED SHORTRIB Sweet Potato, Maple Glazed Brussel Sprout, Truffle-Beef Tongue Hash		43
14OZ. CAB PRIME RIBEYE Salt Baked Celery Root, Wild Mushroom, Black Garlic, Pickled Pearl Onion, Peppercorn Brown Butter Sauce	‡	58
MANZANITA CHICKEN POT PIE Root Vegetable, Roasted Chicken, Sherry Mushroom Velouté, Burgundy Black Truffle		40
ROASTED VADOUVAN CARROT Quinoa, Honey Yogurt, Herb Charmoula	‡ V	25

FARMS AND FARMERS

* Grass Valley Grains * Coast Line Family Farms
 * Twin Peaks * Durham Ranch * Nicasio Valley Cheese
 *J Marchini Farms * Larson Apple Barn * Babe Farms
 *Niman Ranc

MANZANITA

LAKE TAHOE

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FROM THE FIRE

MARGHERITA PIZZA Mozzarella, Crushed Tomato, Basil, Olive Oil	V	18
FUNGHI PIZZA Wild Mushroom, Gouda, Mozzarella, Pesto Cream, Chili Flake	V	22
PANCETTA FLATBREAD Pancetta, Stone Fruit, Goat Chesse, Balsamic		22

SIDE

ASPARAGUS Brown Butter, Meyer Lemon	‡ V	10
VADOUVAN CARROT Herb Charmoula	‡ V	8
BRUSSEL SPROUTS Maple Glazed	‡ V	8

‡ Indicates Gluten-Free Dish

V Indicates Vegetarian Dish

*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