

STARTER

POTATO LEEK ROLLS Honey Butter, Seasonal Jam, Green Chickpea Hummus, Pimiento Cheese	¥	8
DELTA ASPARAGUS Burrata Cheese, Black Sesame, Furekake, Smoked Trout Roe	‡	19
TOMATO BISQUE Sweet Corn Relish, Pickled Fresno Chili	‡	14
LITTLE GEM SALAD Bacon Lardon, Sicilian Pistachio, Miner Lettuce, Avocado Dressing	‡	16
STRAWBERRY RHUBARB SALAD Green Almond, Yuzu, Sicilian Pistachio, Hazelnut Dacquoise	‡ ¥	19
CHARCUTERIE BOARD House-Pickled Vegetable, Whole Grain Mustard, Lavash		18
LOCALLY SOURCED CHEESE Fruit Compote, Marcona Almond, Honey Comb, Lavash	¥	18
DUNGENESS CRAB CAVATELLI Cavatelli Pasta, Fennel, Hen of the Woods, Lemon Beurre Blanc		21
JAPANESE HIRAMASA Sorrel, Persian Cucumber, Black Garlic, Spiced Coconut Jus	‡	23
PAN SEARED FOIE GRAS Hazelnut, Roasted Apple, Mustard, Vanilla Grape Glaze	‡	30
ELK MEATBALL Smoked Tomato Jam, Salsa Negro, Whipped Ricotta, Fontina		22
BERKSHIRE PORK BELLY Charred Stonefruit, Pickled Ramp Chimichurri, Cranberry Bean Ragout	‡	25

MAIN

POACHED ALASKAN HALIBUT Artichoke Barigole, Morel Mushroom, English Pea, Charred Onion Crust, Sauce Blanquette	‡	45
TAI SNAPPER BOUILLABAISSE Chickpea, Roasted Tomato, Prawn, Saffron, Shellfish Bouillabaisse	‡	42
DURHAM RANCH FILET MIGNON Smoked Farro, Spring Onion, Asparagus, Maitake Mushroom, White Onion Soubise		48
DIVER SCALLOPS Porcini Mushroom, Fresno Chili, Fava Bean Corn Succotash, Green Garlic Voloute	‡	44
MARY'S ROASTED CHICKEN BREAST Black Rice, Summer Squash, Snap Pea, Confit Cherry Tomato, Smoked Tomato Jus	‡	40
14OZ CAB PRIME RIBEYE Salt Baked Celery Root, Wild Mushroom, Black Garlic, Pickled Pearl Onion, Peppercorn Brown Butter Sauce	‡	58
MANZANITA CHICKEN POT PIE Spring Vegetable, Roasted Chicken, Sherry Mushroom Velouté		35
ROASTED VADOUVAN CARROT Quinoa, Honey Yogurt, Herb Charmoula	‡ ¥	30
ADD 3OZ PAN SEARED FOIE GRAS	‡	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 * Sonoma Liberty Duck Farms

MANZANITA

LAKE TAHOE

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

SHARED FROM THE OVEN

COLORADO RACK OF LAMB Lamb Merguez, Patatas Bravas, Fried Cauliflower, Mint-Thyme Charmoula, Tomato Conserva, Five Spice Jus	‡	120
WHOLE ROASTED STRIPED BASS Coconut Crab Fried Rice, Spanish Chorizo, Thai Red Chimichurri, Poblano Pepper, Hen of the Woods	‡	105
THE "CLAM BAKE" Maine Lobster Tail, Mussel, Manila Clam, Prawn, Kielbasa Sausage, Ramp, Miso Broth		120
DUCK TWO WAYS BBQ Duck Leg, Duck Breast, Saffron Black Rice, Charred Bok Choy, Spring Onion, Wild Mushroom	‡	115

SIDE

CHARRED BOK CHOY	‡ ¥	8
VADOUVAN CARROT	‡ ¥	8
ASPARAGUS	‡ ¥	8
MASHED POTATO	‡ ¥	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

¥ Indicates Vegetarian Dish