

STARTER

POTATO LEEK ROLLS Honey Butter, Seasonal Jam, Green Chickpea Hummus, Pimiento Cheese	‡	8
DUCK FAT TATER TOTS Dungeness Crab, Fennel, Lemon Beurre Blanc, Béarnaise	‡	18
CAULIFLOWER AND PARSNIP SOUP Sicilian Pistachio, Pink Peppercorn, Mint Riesling Reduction	‡	16
BEETROOT SALAD Pistachio, Mizuna, Kumquat, Pickled Onion, Honey Granola, Brioche Crouton	‡	19
MANZANITA GREENS Arugula, Lola Rosa, Persimmon, Asian Pear, Point Reyes Blue Cheese, Citrus Vinaigrette	‡	18
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
ALBACORE TUNA Avocado, Smoked Trout Roe, Grapefruit Ponzu, Radish	‡	22

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
SEARED DIVER SCALLOPS Durham Ranch Pork Belly, Fermented Red Cabbage, Persimmon, Pearl Onion, Bacon Jus	‡	45
MARY’S ROASTED CHICKEN BREAST Smoked Potato Purée, Braised Swiss Chard, Tokyo Turnip, Chanterelle Mushroom, Pomegranate Jus	‡	35
BRAISED SHORTRIB Sweet Potato, Maple Glazed Brussels 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	‡	25

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, Roasted Padron Pepper, Hen of the Woods	‡	105
THE “PIG OUT” Shoulder, Boudin Blanc, Crispy Pork Belly, Braised Collard Greens, Heirloom Potato Salad, Sweet Chili Citrus Chimichurri	‡	95
SONOMA DUCK THREE WAYS Herb Roasted Duck Breast, Duck Sausage, Foie Gras, Red Cabbage, Truffle Foie Jus, Cranberry Mustard, Carmelized Sunchoke	‡	115

SIDE

ROASTED CAULIFLOWER Mint-Thyme Charmoula	‡	8
VADOUVAN CARROT Herb Charmoula	‡	8
BRUSSELS SPROUT Maple Glazed	‡	8

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

‡ Indicates Gluten-Free Dish † Indicates Vegetarian Dish

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

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

