

## STARTER

LOBSTER BISQUE Green Curry, Coconut, Radish	‡	
FRENCH ONION SOUP Vidalia Onion, Gruyère Cheese, Garlic Crostini		
STRAWBERRY PATCH Pickled Green Strawberry, Sorrel, Crescenza, Green Almond, Almond Vinaigrette	‡V	
THE GEM GODDESS Gem Lettuce, Green Goddess Dressing, Miner Lettuce, Cured Egg Yolk, Brioche Crouton, Pecorino Romano	V	
CHARCUTERIE BOARD House-Pickled Vegetable, Whole Grain Mustard, Baguette		
LOCALLY SOURCED CHEESES Fruit Compote, Marcona Almond, Baguette		
DUNGENESS CRAB CAVATELLI Wild Nettle Pasta, Fennel, Hen of the Woods, Lemon Beurre Blanc		
HAMACHI TARTARE Ogo Seaweed, Cucumber, Avocado "Marble", Togarashi Aioli , Puffed Rice, Sturgeon Caviar		
FARM EGG Asparagus, Brown Butter, Meyer Lemon, Brioche Breadcrumb, Lardo		

## MAIN

16 SEARED DIVER SCALLOP Pork Belly, Fennel, Brandied Cherry, Pork Jus	‡	
12 POACHED ALASKA HALIBUT English Pea, Mint, Artichoke Barigoule, Beurre Rouge	‡	
16 DURHAM RANCH CAB PRIME FILET MIGNON Duck-Fat Tater Tot, Wild Ramp Chimichurri, Spring Onion, Sauce Soubise		
16 NIMAN RANCH PORK TOMAHAWK Heirloom Potato, Wild Mushroom, Green Garlic, Mustard Jus	‡	
18 "FILIPINO ADOBO STYLE" MARY'S CHICKEN Pearl Onion-Chickpea, Agro Dolce, Smoked Potato Purée, Shoyu Chicken Jus	‡	
18 SHORTRIB Bone Marrow, Asparagus, Morel Mushroom, Onion Jam, Sherry	‡	
21 LIBERTY FARMS DUCK BREAST Duck Confit Sausage, Fava Bean, Charred Apricot, Medjool Date, Five Spice Duck Jus,	‡	
22 ROASTED VADOUVAN CARROT Quinoa, Honey Yogurt, Herb Charmoula	‡V	

## 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  
 \*Liberty Ducks Farm \*Niman Ranch

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

# MANZANITA

LAKE TAHOE

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## FROM THE FIRE

41 MARGHERITA PIZZA Mozzarella, Crushed Tomato, Basil, Olive Oil	V	18
43 FUNGHI PIZZA Wild Mushroom, Gouda, Mozzarella, Pesto Cream	V	22
35 SPRING FLATBREAD Smoked Guanciale, English Pea, Pickled Ramp, Bellwether Ricotta, Peppercorn Manchego		20

## SIDE

45 ASPARAGUS Brown Butter, Meyer Lemon	‡	10
40 DUCK-FAT TATER TOT Béarnaise Sauce	‡	8
25 ROASTED VADOUVAN CARROT Herb Charmoula	‡ V	8

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

V Indicates Vegetarian Dish

‡ Indicates Gluten-Free Dish