

## STARTER

POTATO LEEK ROLLS Honey Butter, Seasonal Jam, Chickpea Hummus	‡	8
POTATO SOUP Speck Ham, Crisp Potato		14
MANZANITA GREEN SALAD Heirloom Green, Compressed Apple, Avocado Cream, Toasted Cashew, Apple Cider Vinaigrette	‡	16
BEET SALAD Baby Beet, Goat Cheese Espuma, Almond Brittle	‡	20
CRAB TOAST Brioche, Citrus Crab Salad, Avocado Mousse, Arugula		24
KABOCHA SQUASH Mint Chimichurri, Honey, Pumpkin Seed, Chèvre	‡	18
ELK MEATBALL Smoked Tomato Marinara, Salsa Negro, Fontina, Whipped Ricotta		22
“HAM AND EGG” BUCATINI Black Pepper Bucatini, Speck Ham, Cured Egg Yolk, Beemster Cheese		21
DIVER SCALLOP Kabocha Puree, Yogurt, Spicy Pepita, Citrus Kale	‡	24
CHARCUTERIE BOARD Local and Imported Meat, Whole Grain Mustard, Pickle, Lavash		18
CHEESE BOARD Local and Imported Cheese, Honey Comb, Fruit Compote, Marcona Almond, Grape, Lavash	‡	18

## MAIN

PAN SEARED SALMON Parsnip, Pickled Cauliflower, Black Rice, Mint Charmoula	‡	46
DURHAM RANCH FILET MIGNON Potato Mouseline, Swiss Chard, Turnip, Truffle Jus	‡	50
BRAISED SHORT RIB Brussels Sprout, Sunchoke Chip, Celery Root Puree	‡	44
MAPLE LEAF FARM’S DUCK Farro Risotto, Confit Duck, Herb Marscapone, Butternut Squash		48
CHICKEN POT PIE Root Vegetable, Roasted Mary’s Chicken, Sherry Mushroom Velouté, Truffled Puffed Pastry		40
MARY’S ORGANIC CHICKEN Spaghetti Squash, Nueske Bacon, Collard Green, Smoked Jus	‡	43
TAI SNAPPER Lobster Bulgur, Scallop, Shrimp, Sweet Potato		46
DUNGENESS CRAB PASTA Strozapretti, Belgian Endive, Gremolata Crumble, Citrus Beurre Blanc		46
PRIME NEW YORK STRIP Confit Pearl Onion, Sunchoke Puree, Maitake, Mustard Demi	‡	58
CHICKPEA SOFRITO Seasonal Vegetable, Hen of the Woods, Saffron Aioli	‡	38

# MANZANITA

LAKE TAHOE

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

## FAMILY STYLE

70oz RIBEYE TOMAHAWK Truffle, Black Garlic Aioli, Heirloom Potato	‡	165
WHOLE STRIPED BASS Poblano Pepper, Cilantro, Lime, Spanish Rice	‡	110
COLORADO LAMB Sunchoke, Apple Chutney, Swisschard, Apple Cider Jus	‡	120

## SIDE

MASHED POTATO	‡	10
BRUSSELS SPROUT	‡	10
CRISPY CAULIFLOWER	‡	10
TRI COLOR POTATO	‡	10
HEIRLOOM CARROT AND SWISS CHARD	‡	10

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

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

‡ Indicates Gluten-Free Dish      † Indicates Vegetarian Dish

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