

the Den at Nita Lake Lodge

Spring a la carte menu

Chef's tapas selection

Shades of Green - 5
cucumber, celery, green apple, fennel,
nasturtium, cucumber granité (vgn | gf)

Textures of Tomato - 5
spring tomato concasse, sundried tomato,
micro basil, tomato granité (vgn | gf)

Small Plates

Asparagus and Sorrel soup (gf) - 16
smoked egg yolk, fennel, aged Comté

Wagyu Beef Carpaccio (gf) - 26
green apple, arugula, Manchego, sunchoke chips, horseradish + smoked tallow aioli

Oyster Trio (gf) - 18
West Coast oysters, fresh horseradish, with
green apple, strawberry-rhubarb, and shiso mignonettes

Tomato Burrata (v) - 26
local tomato medley, basil, sorrel, strawberry, rhubarb, sourdough crisps

Large Plates

Grilled Prawn + Tomato Rigatoni - 36
charcoal grilled prawns, roasted vine ripened tomatoes, basil, Parmigiano Reggiano

Citrus Brined Chicken (gf) - 36
chicory salad, roasted spring vegetables, chimichurri, smoked yogurt

Dungeness Crab Casarecce - 38
house made pasta, saffron-crab bisque, fennel, green apple, brown butter

Smoked Miso Cured Sablefish - 48
herbed spaetzle, bok choy, spring peas, asparagus, lemon-dill beurre blanc

5oz Filet Mignon (gf) - 54
potato pavé with sorrel aioli, North Arm Farm root vegetables, red wine jus
upgrade to: 10 oz Wagyu Ribeye (gf) - 99

For the table to share

House baked Sourdough bread (v) - 12
seasonal whipped butter

Seafood Tower (gf) - 99
prawns, oysters, mussels, tuna tataki, ceviche

Desserts

New York Style Cheesecake (v) - 12
salted raspberry sauce, white chocolate whipped cream

Chocolate Mousse Bar (vgn) - 12
vegan chocolate mousse, blood orange, whipped coconut cream

Lemon Tart (v) - 13
olive oil sponge cake, lemon curd, lemon cream, toasted meringue

PLEASE LET US KNOW ABOUT DIETARY RESTRICTIONS, AND WE WILL ADJUST YOUR MENU.

gf: gluten-free | vgn: vegan | v: vegetarian | vo: vegan optional