

# *the Den at Nita Lake Lodge*

## Spring Tasting menu - 39

choose one from each course

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### Chef's tapas selection

#### Shades of Green

cucumber, celery, green apple, fennel,  
nasturtium, cucumber granité (vgn | gf)

#### Textures of Tomato

spring tomato concasse, sundried tomato,  
micro basil, tomato granité (vgn | gf)

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### Small Plates

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

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

Oyster Trio (gf) +6  
West Coast oysters, fresh horseradish, with  
green apple, strawberry-rhubarb, and shiso mignonettes

Tomato Burrata (v) +8  
local tomato medley, basil, sorrel, compressed strawberry + rhubarb, sourdough crisps

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### Large Plates

Mushroom Risotto (v | gf | vo)  
wild mushrooms, Parmigiano, mushroom jus

Citrus Brined Chicken (gf)  
chicory salad, roasted Pemberton carrots, chimichurri, smoked yogurt

Dungeness Crab Casarecce +15  
house made pasta, saffron-crab bisque, fennel, green apple, brown butter

Smoked Miso Cured Sablefish +20  
herbed spaetzle, bok choy, spring peas, compressed celery, lemon-dill beurre blanc

5oz Filet Mignon (gf) +25  
potato pavé with sorrel aioli, North Arm Farm root vegetables, red wine jus

upgrade to 10 oz Wagyu Ribeye (gf) +49

### 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)  
salted raspberry sauce + white chocolate whipped cream

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

Lemon Tart (v) +3  
olive oil sponge cake, lemon curd, lemon cream, toasted meringue

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

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