

the Den at Nita Lake Lodge

Spring Tasting menu - 39

choose one from each course

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)

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, strawberry, rhubarb, sourdough crisps

Large Plates

Tomato Rigatoni (v)
roasted vine ripened tomatoes, Parmigiano Reggiano, basil
add grilled prawns +14

Citrus Brined Chicken (gf)
chicory salad, roasted spring vegetables, 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, roasted mushroom, 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

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

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