

AUTUMN 2024

FIRST COURSE

choice of

Roasted Heirloom Tomato Soup | Brioche and Smoked Cheddar Grilled Cheese
Chardonnay, Alma de Cattleya, Sonoma 2022

Golden Beet Salad | Goat Cheese | Citrus | Arugula | Toasted Pistachios
Arneis, Vietti, Piedmont, Italy 2022

Yellowtail Carpaccio | Niçoise Olives | Lemon Confit | Tomatoes | Lemon-Verbena Vinaigrette
Riesling, Prinz, Trocken, Germany 2022

Seared Diver Scallops | Roasted Cauliflower | Toasted Pine Nuts | Golden Raisins | Brown Butter
Sauvignon Blanc, Cailbourdin, Pouilly Fumé 2022

Bacon-Wrapped Quail | Savory Herb and Sourdough Stuffing
Zinfandel, Bedrock, Old Vine, Sonoma 2022

SECOND COURSE

choice of

Grilled Pork Tenderloin | Bacon Braised Cabbage | Olive Oil Crushed Potatoes | Moscato Poached Pears
Pinot Noir, Thomas Fogarty, Santa Cruz Mountains 2022

Fettuccini Pasta | Butternut Squash | Braised Chantarelles | Crispy Chestnuts | Parmesan
Chardonnay, Rhys, Santa Cruz Mountains 2021

Red Wine Braised Short Rib | Yukon Gold Mashed Potatoes | Glazed Root Vegetables
Cabernet, Domaine Eden, Santa Cruz Mountains 2019

Lightly Smoked Scottish Salmon | Poached Mussels | Golden Potatoes | Watercress
Sauvignon Blanc, Alma, Lexington by Thomas Fogarty, Santa Cruz Mountains 2020

Roasted Sonoma Chicken | Porcini Mushroom Risotto | Cippolini Onions | Lemon-Thyme Jus
Pinot Noir, Mindego Ridge, Santa Cruz Mountains 2017

Rack of Venison | Vanilla Parsnip Puree | Brussels Sprouts | Crushed Hazelnuts | Lingonberry Sauce
Syrah, Melville, Santa Rita Hills 2021

+ 10 Supplemental Charge

DESSERT COURSE

choice of

Flourless Dark Chocolate Cake | Salted Caramel Ice Cream
Glenlivet 12 Year Single Malt, Scotland

Grand Marnier Crème Brûlée | Black Mission Figs
Moscato D'asti, Marchesi di Gresy, Italy 2021

Vanilla Pear and Almond Tart | Cognac Cream
Calvados Apple Brandy, France

Artisan Cheese Board | Accoutrements
Sauternes, France

Selection of Seasonal Ice Creams and Sorbets

Three Course Prix Fixe menu **87 per person**
Beverage pairing **65 per person**

The Mountain House adds a 20% service charge to all guest checks.
This service charge is distributed amongst our team and goes directly to servers and support staff.

Thank you!

