

# WINTER 2024



## FIRST COURSE

choice of

**Roasted Butternut Squash Soup** | Herb Ricotta | Sage Brown Butter  
*Champagne, Deutz, NV Brut*

**Little Gem Salad** | Rose Apples | Pomegranate | Aged Goat Cheese | Candied Walnuts | Buttermilk Poppyseed Dressing  
*Arneis, Vietti, Piedmont, Italy 2022*

**Yellowtail Carpaccio** | Niçoise Olives | Winter Citrus | Fines Herbs | Meyer Lemon Vinaigrette  
*Riesling, Prinz, Trocken, Germany 2022*

**Seared Diver Scallops** | Roasted Cauliflower | Toasted Pine Nuts | Golden Raisins | Brown Butter  
*Sauvignon Blanc, Alma, Lexington by Thomas Fogarty, Santa Cruz Mountains 2020*

**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 | Riesling Poached Pears  
*Pinot Noir, Thomas Fogarty, Santa Cruz Mountains 2022*

**Fettuccini Pasta** | Sherry Braised Wild Mushrooms | Mascarpone Cream | 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*

**Mt. Lassen Trout** | Heirloom Beets | Celery Root Purée | Roasted Sunchokes | Warm Citrus Vinaigrette  
*Sauvignon Blanc, Cailbourdin, Pouilly Fumé 2022*

**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  
*Châteauneuf-du-Pape, Grangette Des Papes, France 2022* + 10 Supplemental Charge

## DESSERT COURSE

choice of

**Pumpkin Cheesecake** | Ginger Snap Crust | Chantilly Cream  
*Sauternes, France*

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

**Grand Marnier Crème Brûlée** | Satsuma Mandarins  
*Moscato D'asti, Vietti, Italy 2023*

**Artisan Cheese Board** | Accoutrements  
*Vin Santo, Isole E Olena, Italy 2010*

**Banana Coconut Cream Pie**  
*Buffalo Trace Bourbon Cream*

**Seasonal House Ice Creams & Sorbets**

Three Course Prix Fixe menu **88 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!**