

## BAR MENU

HOUSE MADE COUNTRY SOURDOUGH   WHIPPED BUTTER	6
CHARCUTERIE & CHEESE   ACCOUTREMENTS	27
POTATO & LEEK SOUP   TOASTED BRIOCHE   WHIPPED CRÈME FRAÎCHE   AMERICAN CAVIAR	17
CALIFORNIA ONION DIP   SMOKED TROUT ROE   GAUFRETTE POTATO CHIPS	10
PACIFIC ALBACORE TUNA CARPACCIO   NIÇOISE OLIVES   TOMATO CONFIT   CRISPY SHALLOTS	26
SALAD OF LETTUCE & HERBS   CRUSHED HAZELNUTS   GARDEN VEGETABLES   CIDER VINAIGRETTE	15
FRIED CHICKEN SANDWICH   SPICY AIOLI   CABBAGE SLAW   HOUSE PICKLES   FRIES	19
MOUNTAIN HOUSE GRASS-FED BURGER   PEPPER JACK   CARAMELIZED ONIONS   HOUSE PICKLES	22
RED WINE BRAISED SHORT RIB   YUKON GOLD MASHED POTATOES   SPRING PEAS   CARROTS	42
CRISPY MT LASSEN TROUT   ENGLISH PEAS   SMOKED BACON   TOASTED ALMONDS   BROWN BUTTER VINAIGRETTE	46
FAVA BEAN RAVIOLI   SHERRY BRAISED MOREL MUSHROOMS   PECORINO TARTUFO	36
BUTCHER STEAK   FRENCH FRIES   BRANDY PEPPERCORN SAUCE	42
GRILLED VENISON LOIN   SPICED CARROT PUREE   CHARRED ROMANO BEANS   TOASTED PINE NUTS   CHERMOULA	54

## DESSERTS

BUTTERMILK PANNA COTTA   STRAWBERRY RHUBARB COMPOTE   SHORTBREAD CRUMBLE	16
SICILIAN PISTACHIO CAKE   ITALIAN BUTTERCREAM   VANILLA ICE CREAM	16
SEASONAL HOUSE ICE CREAMS & SORBETS	4/PER SCOOP
ARTISAN CHEESE SELECTION	17

