

# lakehouse dinner

four course prix fixe menu

caviar service | blinis • brioche • crème fraîche  
royal osetra | royal transmontanus

australian winter truffles | hand cut egg noodles or added to any dish | 5 grams



carrots | tuscan kale • beluga lentils • house made ricotta purée

garden lettuces | castelvetrano olives • heirloom cherry tomatoes • goat cheese • pickle

surf & turf | hand cut prime beef tartar • crispy miyagi oysters • quail egg

heirloom tomatoes | anchovy emulsion • garlic confit • toasted crumb • crisped herbs



sweet corn tortelloni | bing cherry suds • chicken skin • anise hyssop

seared diver scallops | santa barbara uni • caviar • compressed apple

sautéed foie gras | prosciutto • fig • onion pickles • wood sorrel

rabbit | artichoke • quinoa • rind crisps • amaro • preserved lemon



pacific petrale sole | smoky brioche purée • garden allium • asparagus velouté

roasted game hen | sweet garlic pudding • crepes • split peas • mushrooms

summer truffle gnocchi | cauliflower • tarragon • blossoms • pine nuts

beef and broccoli | pickled fresno chilis • coriander • jasmin rice • steak sauce



cherries | pistachio tuile • cream cheese ice cream

strawberries | calistoga ranch lavender cream • black pepper brioche • vanilla ice cream

smoked fudge | pomegranate sauce • double milk ice cream • sablé bretonne

cheese plate | crostini • house preserves • stone fruit supplement