



Silver Lake Lodge Fine Dining Group Menu

	Wild Mushroom Beggar's Purse pinot noir gastrique/ Shepherd's Dairy goat cheese/ salt roasted beets/ baby greens/ crisp phyllo
Appetizers (choice of one)	Our Specialty Soup unique preparations of fresh seasonal ingredients
	Warm Caramelized Onion and Gruyère Tart watercress/ fire roasted grapes/ muscat reduction
	Pacific Coast Oysters (\$15 per person - three oysters each) ⊗ traditional and unusual accompaniments (\$6 each additional oyster)
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	Tomato Torte fresh burrata/ 25 year aged balsamic vinegar/ olive oil/ petite salad
Salads (choice of one)	Kombu Cured Niman Ranch Pork Belly petite vegetables/ pak choi/ house sriracha ⊗
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	Guinea Hen Saltimbocca house-cured prosciutto/ miso braised kale/ roasted mushrooms ⊗
Entrées (choice of two)	Niman Ranch Beef Short Rib pontack sauce/ salsify-parsnip purée/ baby vegetables ⊗
	Seared Wild Salmon chorizo and sweet potato hash/ tomato jus/ pan seared frisée ⊗
	Pan Roasted Bison Fillet Saint André brie/ yam-yukon gratin/ cabernet reduction sauce (add seared Hudson Valley foie gras \$25 additional per portion) ⊗
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	Frozen Tropical Trio roasted pineapple/ guava sorbet / shaved coconut milk/ passion fruit ice ⊗
Desserts (choice of one)	Chocolate Snowball semisweet chocolate torte/ vanilla whipped cream ⊗
	Chocolate and Green Tea mint~chocolate brownie/ caramelized balsamic/ matcha ice cream/ candied cocoa nibs
	Crème de la Crème Housemade cream cheese cheesecake/ hazelnut toffee crust/ port reduction/ winter fruit ⊗

\$150 per person
Groups of eleven to eighty people
Includes nightly amuse bouche and intermezzo

⊗ Suitable for a gluten-free diet