



*35 Years of Excellence*  
*1986 - 2021*

**Today's Cabin-Made Soup...**

**Salad...**

**Frank's Salad**

*seasonal greens, Meredith Dairy goat feta, sherry vinaigrette,  
spiced pumpkin seeds, blueberries, bourbon maple syrup*

**Appetizers...**

**Dungeness Crab Cake**

*sweet corn salad, tomato confit, butter emulsion*

**Braised Pork Belly**

*48-hour braised Tender Belly pork, Espelette pepper jam, smoked heirloom grits, green apple slaw*

**Ahi Tuna Poke\***

*ahi tuna, cucumbers, sriracha aioli, avocado puree, pickled shallots,  
sesame, wakame, balsamic wheat cracker, cilantro*

**Braised Rabbit Pappardelle**

*braised rabbit ragout, cabin-made pasta, parmesan, arugula, carrots*

**Foie Gras Torchon\***

*port preserved cherries, raisin toast, pistachios, baby arugula*

*~Suggested Wine Pairing~*

*2003 Château Suduiraut Sauternes \$24*

*Premier Cru Classé de 1855*

**Wood-Fired Asparagus\***

*wild mushrooms, roasted red pepper vinaigrette, 64 degree poached egg, greens, pickled shallots*

*06/22/2021*

*Executive Chef Kevin Erving*



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## **Entrées...**

### **Norwegian Salmon\***

*bacon goat cheese polenta, sautéed leek corn hash, ancho chili tomato emulsion*

### **Pan Seared Scallops\***

*cauliflower puree, fennel, carrots, edamame, rosemary citrus vinaigrette, bacon jam*

### **Wild Mushroom Risotto**

*braised artichokes, asparagus, tomatoes*

### **Roasted Venison\***

*coffee spiced venison, parsnip puree, carrots, Brussels sprouts, preserved cherry reduction*

### **Beef Tenderloin\***

*horseradish whipped potatoes, Beano's steak sauce, sautéed wild mushrooms and green beans,  
bourbon glazed cipollini onion*

### **Grilled Wagyu New York Strip\***

*spiced NY strip steak, heirloom parmesan grits, arugula, carrot and crisp potato salad,  
pickled fennel, arugula pesto, balsamic reduction*

*\*These items may be served raw or undercooked based on your specification,  
or contain raw or undercooked ingredients.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of food-borne illness*

06/22/2021  
Executive Chef Kevin Erving