



ESTABLISHED 1927

We welcome you to the Majestic Yosemite Hotel Dining Room. She has been described as one of the most beautiful in the national park. The stone pillars and peeled sugar pine columns alternate with immense 24 foot windows giving the room its grand look and feel. Her dimensions come in at an impressive 130 feet long, 51 feet wide and 34 feet tall.

SALADS

Majestic House Salad (L,V,H,+)

Scarborough Farms Lettuces tossed in a Raspberry Vinaigrette, Dried Cranberries, Cucumber, Sweet Onions and Feta Cheese

\$14.50 cal. 330

Caesar Salad (L)

Young Hearts of Romaine, Parmesan Cheese, Bacon Crumbles, Hard Boiled Egg, Classic Caesar Dressing

\$14.50 cal. 750

Autumn Young Kale Salad (L,VG,H,+)

Tender Young Kale, Radicchio and Frisée Greens, Hearts of Palm, Red Onion, Pomegranate Seeds, Marcona Almonds with a Citrus Vinaigrette

\$15.50 cal. 290

3 Beet Salad (L,V,H)

Red, Striped, and Golden Beets tossed in EVOO on Burrata Cheese, Scarborough Greens, Heirloom Cherry Tomatoes, Balsamic Reduction and Basil

\$15.50 cal. 750

SOUPS

French Onion Soup

Caramelized Onion Broth, Sour Dough Crouton, Gruyere Cheese

\$11.50 cal. 940

Soup Inspiration

Made Daily by the Chef Using Seasonal Ingredients

\$7.25 Cup \$10 Bowl Cal. Varies

APPETIZERS

Crispy Dungeness Crab Cake (S)

Pickled Root Vegetables, Chipotle Mayo

\$21.50 Cal. 790

Duck Gnocchi (L)

Duck Confit and Potato Gnocchi, Scallions and Kabocha Squash Puree

\$19 Cal. 900

Roasted Cauliflower (L,+)

Apple Smoked Bacon, Curried Yogurt Dipping Sauce

\$16.50 Cal. 370

Poached Monterey Calamari (L,S)

California Olive Oil, Lemon, Garlic, Olives, Cannelloni Beans, Thyme

\$19.75 Cal. 930

Our goal is to deliver an exceptional epicurean experience. An important component of that experience is the sourcing of our product. Our chefs partner with local farms and distributors, such as, Mary's Organic Chicken, Brandt Farms, and Scarborough Farms, to gather the freshest seasonal products possible. In many cases, these farmers use sustainable practices in the growing and harvesting of their goods. We are also proud to participate in the Monterey Bay Aquarium *Seafood Watch* program for our seafood selections. We hope this gives you the confidence in our commitment to provide you with the most local and sustainable ingredients possible.

Bon Appetit!



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Over the years, many a celebrity, politician, and even royalty have dined with us in this spectacular room. These included Lucille Ball, Judy Garland, Herbert Hoover, John F Kennedy, and Queen Elizabeth II. And now we are pleased and honored to have the opportunity to take care of you.

ENTREES

Warm Organic Quinoa (O,L,V,VG,H,+)

Charred Broccolini, Heirloom Tomato Jam, Red and White Organic Quinoa, Roasted Garlic and Fall Root Vegetables, Mint, Thyme, EVOO, Fresh Lemon Juice

\$30 cal. 450

Pasta al Pomodoro (V,H)

Rustichella d'abruzzo Casarecia Pasta with San Marzano Pomodoro Sauce, Garlic, Fresh Tomatoes, Fresh Basil, Parmesan Reggiano, EVOO

\$29 cal. 1240

Rotisserie Roasted Mary's™ Free Ranged Chicken Breast (H,L,O,+)

Fricassee Herbed Finger Potatoes and Fall Vegetables, Roasted Rosemary Chicken Reduction

\$34.50 cal. 560

Sautéed Filet of Norway Salmon (H,S,+)

Fresh Corn Compote, Heirloom Cherry Tomatoes and Basil

\$43.50 cal. 510

Onion Marinated Grilled Swordfish (S,H,+)

Fava Bean Tomato Salad, Smoked Paprika Oil, Watercress

\$36 cal. 450

Roasted Rack of Lamb Provencal (*)

Modern Ratatouille and Cowgirl Creamery Cheesy Polenta, Roasted Young Carrots, Lamb Reduction

\$43.50 cal. 1000

12 oz. Slow Roasted Prime Rib (+, *)

Spoon Bread, Potato Gratin, Carrots and Balsamic Glazed Brussels Sprouts, Mushroom Au Jus, Watercress

\$49.50 cal. 1670

14 oz. Grilled New York Strip Steak (L,+,*)

Sea Salt and EVOO Marinated Beef Steak Tomato, Maitres d Butter, Yukon Gold Herbed Baked Potato

\$48.75 cal. 1270

SUSTAINABLE (S) – ORGANIC (O) – LOCAL (L) – VEGETARIAN (V) – HEALTHY (H) – VEGAN (VG)

+ = Made or may be made without gluten ingredients (foods commonly prepared without gluten containing ingredients may not be "gluten free". Our recipes are prepared in open kitchens where cross-contact is possible and where ingredient substitutions are sometimes made.)

Yosemite Hospitality's Environmental Managements System is committed to reducing water. Therefore, water is served upon request.

18% Gratuity will be added to parties of 6 or more Wine corkage \$20.25 per 750ml Split plate fee \$5.25 per entrée

*Items denoted with an asterisk may contain raw or undercooked animal-derived foods.

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked (FDA Consumer Advisories 3-603.11).

Additional Nutritional information available upon request.