



# The Ahwahnee Grand Dinner

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Seasonal Daily Soup

Custom Tossed Salads

Bourbon Glazed Mary's Chicken

with Grilled Stone Fruit

Brandt Farms Roasted Prime Rib Carvery

Locally Sourced Seafood

Savory Vegan Special

Central Valley Vegetables and Classic Sides

Petits Fours

**Adults 56.00**

**Children 28.00**

Children 4 and under eat free

*18% Service Charge will automatically be added*

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The Dining Room has been described as one of the most beautiful in any national park. The massive stone pillars and peeled sugar pine columns (with steel I-beam cores) alternate with the immense 24 foot windows giving the room its grand look and feel. You may be asking yourself, just how big is the Dining Room? Its dimensions come in at an impressive 130 feet long, 51 feet wide, and 34 feet high

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.)

\*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.