

The Ahwahnee Dining Room

Ahwahnee Bread (V)

100 year old sourdough, Osmo black sea salt butter
\$12.00

Hamachi Crudo * \$23.50

edamame puree, orange segment,
green chile, paprika oil

Sweet Corn Arancini (VG) \$15.50

central valley corn-thyme risotto,
cashew cheese, shiitake bacon, romesco
sauce

Spinach Salad (GF) \$16.50

Point Reyes blue cheese, Nueske bacon,
easter egg radish, chopped eggs, red
onions, sherry vinaigrette

Soup of the Day \$10.50

seasonal hand-crafted soup

Sweet Pepper Bruschetta \$24.00

sea-salt crostini, Di Stefano burrata
cheese, San Daniele prosciutto, pickled
onions, basil

Acadian Spiced Tiger Prawns (GF) \$25.00

smoked cheddar polenta, roasted
tomatoes, summer herbs

Ahwahnee Seasonal Salad (GF,V) \$14.50

watermelon, local greens, arugula,
Valbreso feta, mint, white balsamic
vinaigrette

French Onion Soup (V) \$13.00

caramelized onions, sourdough
baguette, gruyere, snipped chives

Brandt Ranch Prime Rib * (GF)

au jus, parsley buttered marble potatoes, charred asparagus, béarnaise sauce
\$54.00

+ *Stag's Leap Artemis Cabernet Sauvignon* +

Marys Free Range Chicken (GF)

slow roasted half chicken, Fiscalini cheddar polenta, sautéed spinach, bourbon-peach glaze
\$36.50

+ *Rombauer Chardonnay* | *Gary Farrell Pinot Noir* +

Seared Sea Bass (GF,L)

romesco sauce, brown butter haricot vert, scallions
\$38.00

+ *Senses Chardonnay* +

Pan Roasted Celeriac Medallions (VG)

warming spices, savory beluga lentils, baby rainbow carrots, coconut raita
\$37.00

+ *St. Supéry Sauvignon Blanc* +

Children's Chicken Tenders \$11.50

Children's Pasta \$9.25

Children's Cheeseburger (L) \$9.75

Ahwahnee Boysenberry Pie \$13.50

boysenberry compote, fresh mixed
berries

+ *à la mode* \$3.50

Strawberry Almond Mousse Cake \$14.50

white chocolate, strawberry compote,
almond sponge cake

Peach Cobbler \$13.50

brown sugar crumble, vanilla bean
ice-cream, peach tuile

Grand Marnier Crème Brûlée (GF) \$14.50

chocolate dipped candied orange

Double Chocolate Fruit Tart (VG, GF) ... \$14.50

cocoa crust, raspberry chia seed jam,
coconut chocolate mousse, seasonal
fresh fruit

Black Cherry Cheesecake (GF) \$13.50

swirled vanilla-black cherry cheesecake,
fresh cherry compote

**18% Gratuity will be added to parties of 6 or more * Split Plate Fee of \$5.25 per entrée * Wine corkage fee of \$26 per 750ml*

*SUSTAINABLE (S) – LOCAL (L) – VEGETARIAN (V) – VEGAN (VG) – GLUTEN FREE (GF) – *Items denoted with an asterisk may contain raw or undercooked animal-derived foods. (FDA Consumer Advisories 3-603.11). Additional Nutritional information available upon request.*