

The Ahwahnee Dining Room

The dining room remains the most impressive space in The Ahwahnee. The room was Gilbert Stanley Underwood's most emphatic statement in its public areas. At 130 feet long and 51 feet wide, this is the largest room in the hotel. Its 34-foot-high vaulted ceiling is striped with peeled log trusses held aloft by massive stone and sugar pine columns alternating with eleven 24-foot-high plate glass windows. Adding to the amazing ambience are stunning views, natural light, and alluring aromatics. The Ahwahnee Dining Room is not so much a dinner hall as it is an experience.

Ahwahnee Bread (V)

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

Ahwahnee Seasonal Salad (GF,V) \$14.50
wild rocket, roasted grapes, Valbreso feta, Marcona almonds, honey-thyme dressing

Sweet Pepper Bruschetta \$24.00
sea-salt crostini, Di Stefano burrata cheese, San Daniele prosciutto, pickled onions, basil

Spinach Salad (GF) \$16.50
Point Reyes blue cheese, Nueske bacon, easter egg radish, chopped eggs, red onions, sherry vinaigrette

Hamachi Crudo * \$23.50
edamame puree, orange segment, green chile, paprika oil

New Zealand Lamb Chops \$27.00
black garlic miso sauce, carrot-yuzu purée, arugula, pickled cucumber ribbons

Sweet Corn Arancini (VG) \$15.50
central valley corn-thyme risotto, cashew cheese, shiitake bacon, romesco sauce

Acadian Spiced Tiger Prawns (GF) \$25.00
smoked cheddar polenta, roasted tomatoes, seasonal herbs

French Onion Soup (V) \$13.00
caramelized onions, sourdough baguette, gruyere, snipped chives

Soup of the Day \$10.50
seasonal hand-crafted soup

King Cut Prime Rib * (GF)

18oz Brandt Ranch prime rib, au jus, parsley buttered marble potatoes, charred asparagus, béarnaise sauce
\$76.00

+ Stag's Leap Artemis Cabernet Sauvignon +

Brandt Ranch Prime Rib 12oz. * (GF)

\$54.00

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.

Marys Free Range Chicken (GF) \$36.50
 slow roasted half chicken, Fiscalini cheddar polenta, sautéed spinach, bourbon-peach
 glace
 + *Rombauer Chardonnay* | *Gary Farrell Pinot Noir*

Kurobuta Pork Chop \$45.00
 yam purée, balsamic glazed pearl onions, Granny Smith apple-fennel salad, Golden
 State cider butter sauce, fried sage leaves

Seared Sea Bass (GF,L) \$38.00
 romesco sauce, brown butter haricot vert, scallions
 + *Senses Chardonnay*

Pan Roasted Celeriac Medallions (VG) \$37.00
 warming spices, savory beluga lentils, baby rainbow carrots, coconut raita
 + *St. Supéry Sauvignon Blanc*

Seared Scallops \$50.00
 premium fresh sea scallops, parsnip purée, lemon caper pan sauce, toasted brioche
 croutons, seasonal herbs, tobiko caviar
 + *Dutton-Goldfield Chardonnay*

Children's \$11.50
Chicken Tenders

Children's Pasta ... \$9.25

Children's \$9.75
Cheeseburger (L)

Ahwahnee Boysenberry Pie \$13.50
 boysenberry compote, fresh mixed
 berries
 + *à la mode* \$3.50

Strawberry Almond Mousse \$14.50
Cake
 white chocolate, strawberry
 compote, almond sponge cake

Peach Cobbler \$13.50
 brown sugar crumble, vanilla bean
 ice-cream, peach tuile

Grand Marnier Crème Brûlée \$14.50
(GF)
 chocolate dipped candied orange

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

Executive Chef: Julie Picco

Chef de Cuisine PC3: Paul Janeway

Chef de Cuisine: Jeremiah Bryant

Sous Chef: Brenda Nava

Pastry Chef: Roger Howald

***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**

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