

## THE DINING ROOM

### Starters

#### Chicken Curry Soup

*house specialty with toasted almonds, lime and pineapple currant chutney.*

\$7

#### Soup du Jour

*this season's classics and best offerings for your enjoyment*

Market Price

#### Lavender Cured Tenderloin of Beef

*huckleberry ketchup, apple/turnip conserve, Larkhaven Farms goat/sheep cheese,  
caraway bark*

\$15

#### Wild Mushroom Strudel

*a ragout of forest mushrooms, creamy Cambozola fondue,  
drizzled with truffle oil and port reduction*

\$15

#### Smoked Duck Quesadilla

*with orange mojo and corn salsa, chipotle cream*

\$15

#### Shrimp Sambal Udang

*in a pappadam crisp with cucumber/melon pickle*

\$15

### Salads

#### Sun Mountain Lodge

*butter lettuce, local organic pear slices, Point Reyes bleu cheese crumbles,  
candied pecans, dried cranberries, creamy bleu cheese dressing*

\$12

#### Caesar

*with Parmesan crisp, white anchovies*

\$12

#### Mixed Organic Lettuces

*with seasonal accompaniments and dressing*

\$12

**Entrées**

**Wild Antelope Filet**

*pan roasted and sliced, served with huckleberry gastrique,  
spaetzle and burdock root*

**\$32**

**Deconstructed Lamb Wellington**

*Loin of Ellensburg lamb served on mushroom duxelle  
with winter vegetables, lamb demi glace, flouron*

**\$38**

**Roasted Chukar Partridge**

*on parsnip puree with winter vegetables, apple cider slash*

**\$38**

**Filet of Beef**

*roasted chili/huitlacoche butter,  
roasted fingerling potatoes, seasonal vegetable medley*

**\$38**

**Emmer Farro Risotto**

*with wild mushrooms, truffle, oven dried tomatoes*

**\$22**

**Seared Diver Scallops**

*Mascarpone mashed potatoes, sweet pea puree,  
roasted pepper and wild mushroom sauté*

**\$28**

**Fish of the Day**

*Please ask your server for details.*

**Market Price**

*Executive Chef J. Russell Bradshaw, C.E.C. ~ Chef de Cuisine Jessica Smith*

*Vegetarian requests are always welcome. Please ask your server for recommendations.*

*\$20 corkage fee per 750 ml. Bottle*

*18% automatic gratuity added for parties of six or more.*

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