

START

- RAW**
 - tempura tuna tartar, wasabi cream, soy reduction 14
 - futomaki roll, daikon, cucumber with soft shell crab or tuna, scallop and hiramasa 18
 - nigiri sushi plate, maguro, hiramasa, ama ebi 18
 - small trio plate 26
- FORK & SPOON**
 - roast butternut squash soup, fresh apple, serrano ham 8
 - tuscan baby mixed greens, roasted tomatoes, parmesan ciabatta croutons, fig vinaigrette 10
 - roasted beets, baby spinach, warm goat cheese crouton, sweet walnuts, roasted shallot dressing 14
 - small trio plate 16
- SHELL**
 - shrimp beignets, red chili remoulade, parmesan 12
 - green lip mussels broiled, lemongrass mayo, dynamite scallop encrusted 16
 - east west soft shell crab, thai chili sauce, lemon aioli 22
 - small trio plate 25
- ARTISAN**
 - cheese plate, caciotta tartufo, honey comb, manchego, pear, point reyes blue, sweet walnuts 16
 - house cured olives, rosemary, lemon zest 7
 - duck liver mousse, cornichons, dijon mustard, crostini 10
 - small trio plate 17

MAIN

- PLATES**
 - pan roasted lamb loin, pear gastrique, rosemary crouton, baby root vegetables 30
 - smoked chicken linguini, wild mushrooms, shallot sherry cream, garlic french bread tulle 26
 - black cod, bok choy, beech mushrooms, sake miso broth, aromatic jasmine rice 31
 - pan seared scallops, pan fried polenta, watercress 33
 - braised beef short ribs, saffron risotto, pan roasted brussels sprouts 31
- TAJINE**
 - each night we offer a seasonal tajine. /market price
 - tajine is an ancient moroccan form of slow cooking in clay pots. tajines are cooked at low temperatures, resulting in tender meats and aromatic vegetables and sauces. no oils or butter are used in the preparation.
- CHOP**
 - plancha and fire grilled, bone-in, hand cut, choice of preparation
 - porterhouse steak, sea salt and cracked black pepper 24oz. 47
 - bone-in choice rib eye steak, blue cheese mornay 16 oz. 34
 - natural beef tenderloin, cognac demi with roasted shallots 8oz. 36
 - kurobuta pork chop, honey bourbon glaze 10oz. 23

all grill and plancha items are paired with seasonal accompaniments

SIDE

- whitebark mac and cheese, orecchiette pasta, tallegio cheese and white truffle oil 11
- grilled asparagus, parmesan reggiano 9
- pan roasted brussels sprouts 8
- yukon potato criss cut fries 7
- additional bread service - house baked herbed brioche 4



twenty-percent gratuity may be included for parties of six or more

breakfast 7 to 11am lunch 11 to 2pm après ski 2 to 5pm dinner 5 to 10pm bar 11am daily
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