

start

salads
 tuscan baby mixed greens, roasted tomatoes, parmesan ciabatta croutons, fig vinaigrette 10
 vegetable frisee salad, goat cheese tomato tart, champagne vinaigrette, sweet corn, baby carrots, asparagus 14
 poke salad, raw and seared sashimi, togarashi, cucumber, mango, sushi rice 16
 small trio plate 16

shell
 shrimp beignets, red chili remoulade, parmesan 12
 moules frites, green lip mussels, shoe string fries, truffle aioli 16
 oysters on the half shell prepared with mignonette or wasabi tobiko ponzu 1/2 dozen 13 - full dozen 24
 small trio plate 25

artisan
 cheese plate, monte enebro, honey comb, ubriaco del piave, pear, point reyes blue, sweet walnuts 16
 house cured olives, rosemary, lemon zest 7
 marinated white anchovies, confit garlic, croistini 6
 small trio plate 17

	<u>7 piece</u>	<u>15 piece</u>
sashimi		
albacore, mango yuzu pineapple coulis	13	26
halibut, extra virgin olive oil, dry miso, lemon	13	26
red snapper, ponzu, green onion, ginger	12	24
hiramasa, yuzu, serrano pepper, garlic paste	15	30
pepper seared tuna, avocado lime puree	16	32
salmon, yuzu soy	13	26

main

plate
 red snapper, mango pineapple yuzu coulis, tempura asparagus and beech mushrooms, cilantro rice 28
 pan seared scallops, potato gnocchi, confit pork, asparagus, garlic puree 33
 braised beef short ribs, soft manchego cheese polenta, pan roasted brussel sprouts 31
 angel hair pasta, confit tomatoes, english peas, mushrooms, cacciotta tartufo and olive oil 22
 add grilled chicken breast 6 add grilled skirt steak 9

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	16oz.	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
 tempura vegetables 12
 grilled asparagus, parmesan reggiano 9
 pan roasted brussel sprouts 8
 yukon potato criss cut fries 7
 shishito peppers and edamame 6



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

breakfast 7 to 11am lunch 11 to 2pm lounge 2pm dinner 5 to 10pm bar 11am daily
 50 hillside drive mammoth lakes, ca 760 934 0460 www.westin.com/mammoth