



THE LODGE

SPRING 2024
\$95

FIRST

OYSTER ROCKEFELLER

PNW oyster, seaweed, parmesan, breadcrumbs
**add caviar \$20*

KOREY'S GREENS

Treebones' garden greens, radish, mustard & date vinaigrette *vg, gf*

MUSSEL TOAST

house focaccia, saffron aioli, leek *df*

ASPARAGUS

Sauce Mikado, fennel, cured egg yolk *gf*

SECOND

HOKKAIDO SCALLOP

sake butter, onion *gf*

ENDIVE CAESAR

anchovy, breadcrumbs, parmesan *dfo, gfo*

SPANISH CROQUETTE

guanciale, furikake

THIRD

SKIRT STEAK

potato pavé, enoki, smoked crème, madeira demiglace

FRIED CHICKEN

chili butter, Rancho Gordo bean succotash *gf*

BLACK COD

Koshihikari rice, vadouvan curry *gf, df*

ROASTED CAULIFLOWER

miso tahini, grains, garden herbs *vg*

FUNGHI PIZZA

white sauce, mozzarella, pecorino, shaved mushroom, roasted garlic, herbs *gfo*

LOADED PEPPERONI PIZZA

red sauce, three cheese blend, poblano, onion *gfo*

FOURTH

FLOURLESS CHOCOLATE TORTE *gf*

WOOD FIRED CUSTARD *gf*

PASSIONFRUIT SORBET *vg, gf*

HAND HARVESTED GARDEN TEA POT 14

ROSEMARY sage, peppermint

LEMON BALM chamomile, rose petals

LEMON VERBENA peppermint

SEASONAL SHRUB 8

Refreshing drink of carbonated Treebones
water & locally made shrub

ADD JUNMAI SAKE +8