



THE LODGE

SUMMER 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*

SARDINE TOAST

house focaccia, shiso, garden tomato *df*

ASPARAGUS

Sauce Mikado, fennel, cured egg yolk *ve, gf*

SECOND

CALIFORNIA ROCK CRAB

half crab, dashi butter, lemon *gf*
**upgrade to full crab \$10 *limited availability*

ENDIVE CAESAR

anchovy, breadcrumbs, parmesan *dfo, gfo*

SPANISH CROQUETTE

guanciale, furikake

WEEKLY CRUDO

caper, Fresno chili, purslane *gf, df*

THIRD

SKIRT STEAK

potato pavé, king oyster, smoked crème, madeira demiglace *gf*

FRIED CHICKEN

chili butter, Rancho Gordo bean succotash *gf*

GARRETT'S CATCH

Koshihikari rice, vadouvan curry *gf, df*

ROASTED CAULIFLOWER

miso tahini, grains, garden herbs *vg*

FUNGHI PIZZA

white sauce, mozzarella, mushroom blend, garlic, herbs *ve, gfo*

LOADED PEPPERONI PIZZA

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

FOURTH

FLOURLESS CHOCOLATE TORTE *gf*

YUZU TART *gf*

PASSIONFRUIT SORBET *vg, gf*

HAND HARVESTED GARDEN TEA POT 14

ROSEMARY sage, peppermint

LEMON BALM chamomile, rose petals

SEASONAL SHRUB 8

Refreshing drink of carbonated Treebones
water & locally made shrub

ADD JUNMAI SAKE +8