

THE AHWAHNEE

YOSEMITE NATIONAL PARK, CALIFORNIA

Tajín Infused Black Diamond Watermelon,
gastrique, dehydrated green grape

Broadbent Grüner Veltliner 2023

Dungeness Crabmeat

citrus - St. Germain whip, parsley oil, nori sea salt

Saint Clair Sauvignon Blanc 2024

++ Additional Course

Pan Roasted Halibut

charred Hispi Cabbage, yuzu-miso sauce

Duck Confit

wild mushroom jus, crispy rice

MacRostie Pinot Noir 2024

++ Additional Course

Tomato Water Gelée Caviar

basil oil

Roast Elk Tenderloin

sunchoke purée, sugar snap pea sauce,
fondant potato, citrus-sage gremolata

Hatcher Tailem Bend Vineyard Zinfandel 2018

Danish Capirotada

goat cheese anglaise, cajeta, drunken figs,
candied almonds

Five Course Dinner | 95

Seven Course Dinner | 125

with wine pairing | +40

18% Gratuity added to parties of 6 or more Valid ID must be presented upon request.

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Please notify your server if anyone in your party has a food allergy.

*Please ask your server for allergen information and nutritional details.