

THE AHWAHNEE

YOSEMITE NATIONAL PARK, CALIFORNIA



Tajín Infused Black Diamond Watermelon
gastrique, dehydrated green grapes

Broadbent Grüner Veltliner 2023

Oven-Roasted Jackfruit Pods
citrus - St. Germain whip, parsley oil, nori sea salt

Saint Clair Sauvignon Blanc 2024

++ Additional Course

Quinoa Cake

tomato jam, yuzu-miso sauce

Olive Oil-Poached Vidalia Onions
wild mushroom jus, crispy rice

MacRostie Pinot Noir 2024

++ Additional Course

Tomato Water Gelée Caviar

basil oil

Roast Eggplant 'Loin'
sunchoke purée, sugar snap pea sauce,
fondant potato, citrus-sage gremolata

Hatcher Tailem Bend Vineyard Zinfandel 2018

Hazelnut Chocolate Cake
cajeta, drunken figs

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.

*Please notify your server if anyone in your party has a food allergy.

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