

THE AHWAHNEE

YOSEMITE NATIONAL PARK, CALIFORNIA

DINNER

Black Truffled Deviled Eggs (GF) | 10
Marinated Olives, spicy almonds (GF,V) | 9
Bread Service, a la Maison | 8



Soup du Jour, chef's soup selection | 9
French Onion Soup, gruyere cheese, bread | 13



Bone Marrow, shallot, red wine, chive, grilled bread | 28
Fresh Pasta, porcini, cream, sundried tomato | 19.5
***Seared Sea Scallops, roast corn fondue, tiny peppers (GF) | 23.5**
Confit Potatoes, garlic & herb, citrus aioli (GF)| 15



The Ahwahnee Caesar, romaine, parmesan crisp, house Caesar | 16.5
Dungeness Crab Louie, butter lettuce, avocado (GF) | 25
Butter Lettuce Salad, grainy mustard vinaigrette (GF,V)| 14.5
Frisee & Belgian Endive, pear, Point Reyes bleu, champagne vinaigrette (GF) | 21
***Tuna Nicoise, new potato, haricot verts, quail egg (GF) | 21**



***Salmon Tranche, citrus butter, upland cress, lentils, fennel, crispy rice noodle (GF) | 38**
***Hanger Steak Au Poivre, green peppercorn, scalloped potato pavé (GF) | 54**
Oxtail Ragu, torn pasta, shaved parmesan, lemon, demi-glace | 38
Chicken Francaise, pappardelle alfredo | 36.5
***Roasted Lamb, mint gremolata, roast red potatoes, red wine butter sauce (GF) | 63**
***Prime Rib, Yorkshire pudding | 62**
Butternut Squash Risotto, wild mushrooms, pickled carrot curls (GF,V) | 37

18% Gratuity will be added to parties of 6 or more
Wine Corkage \$26 Split plate fee \$5.25

*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.