

THE AHWAHNEE

YOSEMITE NATIONAL PARK, CALIFORNIA

VALENTINE'S MENU

\$95 DINNER
\$135 WITH WINE PAIRING

Tajin Infused Black Diamond Watermelon,
gastrique, cotija dust, nosturtium

Broadbent Vinho Verde, Portugal 2021

Colossal Crabmeat
parsley oil, nori

Broadbent Gruner Veltliner, Austria 2023

Duck Confit
wild mushroom demi, crispy rice

MacRostie Pinot Noir, Sonoma Coast 2023

Roast Elk Striploin Pave
sunchoke puree, sugar snap pea sauce,
parisienne potato, citrus-sage

*Bruno Giacosa Barbera d'Alba, Piemonte
2022*

Banana Florentine
banana goat cheese cheesecake, pistachio,
chocolate hazlenut cake, vanilla ice cream
powder

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

THE AHWAHNEE

YOSEMITE NATIONAL PARK, CALIFORNIA

VALENTINE'S VEGAN MENU

\$95 DINNER
\$135 WITH WINE PAIRING

Tajin Infused Black Diamond Watermelon,
gastrique, dehydrated green grape

Broadbent Vinho Verde, Portugal 2021

Oven Roasted Jackfruit Pods
parsley oil, nori

Broadbent Gruner Veltliner, Austria 2023

Olive Oil Poacehd Vidalia Onions
vegan wild mushroom demi | crispy rice

MacRostie Pinot Noir, Sonoma Coast 2023

Roasted Eggplant "Loin"
sunchoke puree, sugar snap pea sauce,
parisienne potato, citrus-sage

*Bruno Giacosa Barbera d'Alba, Piemonte
2022*

Banana Florentine
roasted banana tarlet, pistachio, vegan gluten
free chocolate hazlenut cake, vegan cajeta dried
date & fig

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