

Mammoth Mountain Ski Area ~ Elevation at Parallax ~ Chef's Table Menu

California Artisan Cheese Sampling

Featuring: Laurel Chenel, Cowgirl Creamery, Bellwether farms, Point Reyes and Strauss Family

Artisan Cheeses, flat breads, chutneys, honeys, dried fruits, nuts

Antipasti Table

Game salumi; elk, venison, bison, marinated artichoke hearts, sautéed garlic mushrooms, roasted red and yellow peppers,

lemon hummus, lemon fennel olives, trio of mustard

1st Course

Classic Caesar Salad

Garlic croutons, Signature house-made Caesar Dressing

California Spinach Salad

Fresh berries, bacon, red onion, grape tomatoes

Quinoa Salad

Mandarin oranges, mint, honey mustard vinaigrette

Entrees

Chef Carved Cumin Crusted Whole Pork Leg

Chimichurri, Sour Cherry Sauce, Kiwi Apple Chutney

Grilled Swordfish

Spicy remoulade and blood orange beurre blanc

Santa Maria Style Grilled Tri Tip

Jack Daniels Honey Bourbon BBQ Glaze, Wasabi Horseradish Cream Sauce

Vegetables

Roasted Peruvian fingerling potatoes

Ginger glazed carrots

Sauteed Haricot Verts and ciropolini onions

Desserts

Bananas Foster

Crepes Suzette

Crepes au nutella