



DINNER

July 2010

Chef Jacob Burton

SHARE

shoe string fries, cilantro-lime pesto, garlic, hell-fire aioli 7

START

seared diver scallops, wakame, crispy shiso, serrano- orange beurre blanc 13

wantanabe heirloom tomatoes, feta, reduced balsamic, sauce vierge 12

organic summer greens, candied pecans, dried cherries, 50 year sherry & shallots 7

RESTORE

house cured duck confit, warm white bean salad, shallot-thyme jus 25

wild king salmon, thai caprese, sauteed bread, lemon-caper butter 29

cast iron seared bone in rib-eye, garlic roasted squash, tomato confit, cabernet demi 35

SATISFY

reconstructed berry pie, basil-lime berries, mint chantilly, clay salt pie crust 10



Dear Guests,

We will not be serving dinner on

Friday, August 6th

due to hosting a private event.

We look forward to welcoming you at another time.

The Cedar House Sport Hotel and Stella Staff