



Dinner
February 2012
Chef Jacob Burton

START

butter lettuce salad, toasted pine nuts, tarragon, orange supremes, sherry-shallot vinaigrette	9
hamachi sashimi, wakame salad, pickled cucumbers, cantaloupe "caviar," sesame "soil"	15
pan seared diver scallops, popcorn "polenta," roasted mushrooms, micro green salad	14
house cured duck pate, frisee & pickled onion salad, cara cara orange, crostinis	12

NEXT

duck confit cassoulet, Nueske's bacon, white beans, lentils, "soggy" bread	12
fire roasted veal sweetbreads, charred fennel & endive salad, golden beets, foie gras	13
cauliflower soup, roasted florets, mâche, basil oil, togarashi	9
fire roasted bone marrow, mâche & caper salad, muscato vinegar, sourdough crostinis	11

CONTINUE

roasted salmon, crispy yucca & french green beans, bok choy, toasted macadamia, ponzu	29
48 hour short rib, bugra pommes puree, bacon wrapped baby carrots, braising jus reduction	31
petite rack of colorado lamb, roasted fingerling potato salad with lardons & wilted frisee	26
demi sous vide fillet of beef, roasted broccoli & mushroom salad, beef jus reduction	33

FINISH

mascarpone cheese cake, madrone bark syrup, black current sorbet, pistachio brittle	9
flourless chocolate cake, candied walnuts, fire roasted apple compote, caramel sauce	9
perriere berthaut epouisses, citrus terrine, toasted crostinis, mache, pomegranate syrup	10

four course tasting menu fifty-five dollars | wine pairing twenty-five dollars

DESSERT

mascarpone cheese cake, madrone bark caramel,
black currant sorbet, pistachio brittle

9

flourless chocolate cake, salted caramel,
candied walnuts, fire roasted fuji apple

9

perriere berthaut epoisses, citrus terrine,
toasted crostinis, mache, pomegranate syrup

10

two scoops of ice cream with chocolate ganache,
salted caramel and candied walnuts

7

AFTER DINNER DRINKS

taylor fladgate fine ruby porto

7

pacific rim vin de glaciere riesling

7

armagnac de montal, V.S.O.P

10

stella coffee; baileys, kahlua & frangelico

8

Chef Jacob Burton
Valentine's Day, February 14th 2012

stella 

START

butter lettuce salad, toasted pine nuts, tarragon, orange supremes, sherry-shallot vinaigrette
hamachi sashimi, wakame salad, pickled cucumbers, cantaloupe "caviar," sesame "soil"
pan seared diver scallops, popcorn "polenta," roasted mushrooms, micro green salad
house cured duck pate, frisee & pickled onion salad, cara cara orange, crostinis

NEXT

duck confit cassoulet, nueske's bacon, white beans, lentils, "soggy" bread
fire roasted veal sweetbreads, charred fennel & endive salad, golden beets, foie gastrique
cauliflower soup, roasted florets, mâche, basil oil, togarashi
fire roasted bone marrow, mâche & caper salad, muscato vinegar, sourdough crostinis

CONTINUE

roasted salmon, crispy yucca & french green beans, bok choy, toasted macadamia, ponzu
48 hour short rib, bugra pommes puree, bacon wrapped baby carrots, braising jus reduction
petite rack of colorado lamb, roasted fingerling potato salad with lardons & wilted frisee
demi sous vide fillet of beef, roasted broccoli & mushroom salad, beef jus reduction

FINISH

mascarpone cheese cake, madrone bark syrup, black current sorbet, pistachio brittle
flourless chocolate cake, candied walnuts, fire roasted apple compote, caramel sauce
perriere berthaut epoisses, citrus terrine, toasted crostinis, mache, pomegranate syrup

four course tasting menu sixty-five dollars plus tax | wine pairing twenty-five dollars plus tax
MENU IS SUBJECT TO CHANGES

Stella @ The Cedar House Sport Hotel – 10918 Brockway Rd. Truckee, CA 96161
T: 530.582.5655 – F: 530.582.5665 – www.stellaculinary.com



By The Glass

NV Gruet Blanc de Noirs (New Mexico).....10
2009 Vouvray de Gautier (Vouvray).....8
2010 Charles Krug Sauvignon Blanc (Napa Valley).....8
2010 Tablas Creek Patelin de Tablas Blanc (Paso Robles).....9
2009 Sonoma Cutrer Chardonnay (Russian River Ranches).....10
2009 Perrin and Fils (Cotes Du Rhone Villages).....8
2008 Adelaida Pinot Noir ((Estate Paso Robles).....11
2007 Mt. Eden Vineyards Cabernet Sauvignon (Santa Cruz Mountains).....10

Sparkling

NV Gruet Blanc de Noirs (New Mexico).....38
Duval LeRoy Brut Champagne 375 ml (Reims).....36

Whites

2009 Weingut Dr. Heyden Riesling (Kabinet).....28
2010 Halleck Vineyard Dry Gewurztraminer (Russian River Valley).....50
2009 Bethel Heights Pinot Gris (Oregon).....34
2009 Husch Chenin Blanc (Mendocino).....25
2009 Vouvray de Gautier (Vouvray).....32
2010 Von Strasser Gruner Veltliner (Diamond Mountain).....54
2009 Roth Sauvignon Blanc (Alexander Valley).....32
2008 Chateau Ducasse (Graves).....34
2010 Charles Krug Sauvignon Blanc (Napa Valley).....28
2010 Justin Vineyards Sauvignon Blanc (Paso Robles).....32
2009 Mount Nelson Sauvignon Blanc (Malborough).....30
2009 Penner Ash Viognier (Oregon).....45
2010 Tablas Creek Patelin de Tablas Blanc (Paso Robles).....35
2008 Mount Eden Vineyards Chardonnay (Wolff Vineyard Edna Valley).....38
2008 Sonoma Cutrer Chardonnay (Russian River Ranches).....42
2002 Cantiga Wineworks Chardonnay (Monterey).....39
2008 White Rock Vineyards Chardonnay (Estate).....60
2009 Mount Eden Vineyards Chardonnay (Estate Santa Cruz Mountains).....80
2008 Olivier Leflaive (Mersault).....90



Reds

2008 Adelaida Pinot Noir ((Estate Paso Robles).....40

2009 Arterberry Maresh Pinot Noir (Dundee Hills).....45

2009 Penner Ash Pinot Noir (Willamette Valley).....65

2006 La Manella Rosso di Montalcino.....32

2006 Terra d' Oro Zinfandel (Deaver Vineyard Amador County).....38

2007 Perry Creek Altitude 2401 Zinfandel (Fair Play Farms El Dorado).....35

2006 Cantiga Wineworks Zinfandel (El Dorado Herbert's Vineyard).....44

2007 Storybook Mountain Vineyards Zinfandel (Napa).....50

2009 Perrin and Fils(Cotes Du Rhone Villages).....32

2009 Tablas Creek Cotes de Tablas (Paso Robles).....54

2005 Cantiga Wineworks Syrah (El Dorado).....45

2007 Stags' Leap Petite Syrah (Napa Valley).....58

2008 Walla Walla Vintners Cabernet Franc (Columbia Valley).....48

2009 Domaine Paul Autard(Chateauneuf Du Pape).....70

2007 Keenan Merlot (Napa).....45

2005 Parador Red Wine (Napa Valley).....75

2007 Mt. Eden Vineyards Cabernet Sauvignon (Santa Cruz Mountains).....38

2006 Sebastiani Secolo (Sonoma County).....38

2002 Corison Cabernet Sauvignon (Napa).....75

2008 Jayson Napa Valley Red Wine.....78

2006 White Rock Vineyards Claret (Napa Valley).....60

2005 LaJota Vineyard Cabernet Sauvignon (Howell Mountain).....75

2008 Justin Isosceles (Paso Robles).....94

2004 Chateau Larruau (Margaux).....65

(Wine corkage fee \$20 per 750ml)