

SUN MOUNTAIN LODGE

THE DINING ROOM

GLUTEN FREE

Starters

Soup du Jour

this season's classics and best offerings for your enjoyment

Ask your server if today's soup is gluten-free.

Market Price

Warm Shrimp Cocktail Composition

tomatoes | Lodge made Worcestershire sauce | fresh grated horseradish | preserved lemons

15

Escargot

wild mushroom fricassee | parsley purée | bacon jam

16

Artisanal Cheese Selection

three artisan cheeses | poppadom crackers | accompaniments

15

Salads

Sun Mountain Salad

Lodge-made charcuteries | baby greens | orange supremes | brie cheese | preserved orange | raspberry vinaigrette

12

Caesar

hearts of crisp Romaine | Parmesan crisp | white anchovies (boquerones)

12

Mixed Organic Lettuces

seasonal accompaniments | dressing

12

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Entrées

Crown “S” Ranch Chicken

A house specialty and local favorite, organic free range chicken from Wintthrop stuffed with honey lavender goats cheese from Sunny Pine Farms in Twisp, wilted spinach, served on Bluebird Farm’s emmer faro from Wintthrop prepared “risotto style”

Orondo apple cider sauce and vegetable medley

NOTE: Emmer has trace amounts of gluten.

38

Double R Ranch of Loomis Filet of Beef

Foie gras | roasted fingerling potatoes | vegetable medley | demi glace

42

Bluebird Farms Emmer Farro Stuffed Pepper

Grilled vegetables | heirloom tomato basil ragout | Parmigiano Reggiano

(vegan upon request)

28

NOTE: Emmer has trace amounts of gluten

Berkshire Pork Loin Chop

creamy polenta with Lodge-made chorizo | Orondo apple cider sauce

vegetable medley

38

Sautéed Sea Scallops

Lodge made pancetta, potato and leek hash | English pea purée | preserved lemon emulsion

36

Fresh Fish

Seasonal fish served with the appropriate accompaniments.

Market Price

Executive Chef J. Russell Bradshaw, C.E.C. ~ Executive Sous Chef Pete McKenny

Sun Mountain Lodge is proud to be a member of Chefs Collaborative, a leading nonprofit network of chefs that fosters a sustainable food system through advocacy, education, and collaboration with the broader food community.

Vegetarian requests are always welcome. Please ask your server for recommendations.

\$20 corkage fee per 750 ml. Bottle 18% automatic gratuity added for parties of six or more.

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness.