

SUN MOUNTAIN LODGE

THE DINING ROOM

❧ Starters ❧

Chicken Curry Soup

Lodge specialty | toasted almonds | lime | pineapple currant chutney

8

Soup du Jour

this season's classics and best offerings for your enjoyment

Market Price

Warm Shrimp Cocktail Composition

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

15

Wild Mushroom Strudel

Cambozola fondue | port reduction

15

Charcuterie Plate

assortment of Lodge made meats and crackers | mustard | local cheese

16

Razor Clam

escargot/wild mushroom fricassee | parsley purée | bacon jam

15

Artisanal Cheese Selection

three artisan cheeses | Lodge-made crackers | accompaniments

15

❧ Salads ❧

Sun Mountain Salad

*smoked duck breast | dried cherries | baby greens
orange supremes | tempura battered brie cheese | ginger honey vinaigrette*

12

Caesar

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

12

Mixed Organic Lettuces

seasonal accompaniments | dressing

12

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Entrées

Crown “S” Ranch Chicken

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

Orondo apple cider sauce and vegetable medley

38

Double R Ranch of Loomis 8 oz. Filet of Beef

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

42

Berkshire Pork Loin Chop

potato rösti | spicy plum sauce

vegetable medley

38

Braised Lamb Shank

Cannellini beans with local bacon lardons | grilled vegetables

horseradish gremolata

39

Bluebird Farms Emmer Farro “Risotto”

wild mushrooms | truffle oil | tomatoes | Parmesan | smoked Gouda

(vegan upon request)

28

Sautéed Sea Scallops

creamy polenta with Lodge made chorizo | lobster sauce | wilted greens

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.