

MOUNTAIN + MODERN SUMMER MENU

STARTERS

LA BREA BREAD BOULE \$7

lemon parsley butter

COURGETTE CARPACCIO \$14 (V)

preserved lemon, toasted pine nuts,
maldon sea salt, chives

BURRATA + PEARS \$16

cashew butter, gewurztraminer poached
pears, prosciutto, rocket greens

BISON + BLEU BRUSCHETTA \$17

seared tenderloin, point Reyes bleu,
blackberry jalapeno compote

NEW ZEALAND ORO

KING SALMON CRUDO \$18

ponzu, cucumber, lemon, jalapeno

THAI RED CURRY CLAMS \$19

coconut broth, lemongrass, galangal,
cilantro, grilled baguette

CHARCUTERIE BOARD \$20/\$30

assorted meats, cheeses, fruits, nuts,
spreads, grilled baguette

SALADS

add chicken \$8, prawns \$10, salmon \$10

NAKOMA HOUSE \$8/\$11 (V)

mixed greens, carrots, cucumber,
radish, tomatoes, balsamic

CALIFORNIA CAESAR \$10/\$13

romaine, kale, sunflower seeds, parmesan,
lemon caesar, garlic croutons

GREEN GODDESS

LITTLE GEM \$14

cucumber, avocado, edamame, radish

BEETS + BUTTER LEAF \$15

roasted beets, white balsamic, pistachios,
lavender haze goat cheese

MOUNTAIN ENTRÉES

MARY'S HALF CHICKEN \$36

potato puree, sauteed spinach,
tomato pan sauce

TOMAHAWK PORK CHOP \$42

gochujang marinade, rainbow carrot & cabbage
slaw, cilantro rice, mango salsa

RANCHER'S HANGER STEAK \$48

oven roasted fingerlings, ancho chili green beans,
cowboy butter

DURHAM RANCH ELK \$54

pan seared elk tenderloin, house made labneh,
blackberry port reduction, cacao peanut crumble,
rosemary smashed potato

MODERN ENTRÉES

QUINOA + SWEET POTATO CAKES \$32 (V)

shaved brussels sprout salad, lemon tahini,
red pepper cashew cream

KING TRUMPET MUSHROOM

'SCALLOPS' \$35 (V)

pan seared mushrooms with pesto,
angel hair pasta, tomatoes, basil, garlic butter

SUMMER DUCK \$42

coffee rubbed duck breast, farro & squash salad,
pickled apples, pea purée, grand marnier reduction

LEMONGRASS CHILEAN SEA BASS \$46

japanese sweet potato ravioli, garlic bok choy,
coconut sake broth

For parties of 6 or more there will be a 20% gratuity added.