MOUNTAIN T ABLE AT ZEPHYR LODGE PRESENTS



FIRST

emmental and brie, roasted potatoes, cornichons, pickled pearl onions, rosemary nut bites, fruit

2016 Sauvignon Blanc Sonoma County

SECOND

caldo gallego soup: ham knuckle, spanish chorizo, octopus, prawns, beans, bitter greens

2014 Reserve Chardonnay Russian River Valley

THIRD

coffee rubbed goose, maple pomegranate glaze, wild rice, sweet potato, caramelized leek, squash blossom

2014 Cabernet Sauvignon Alexander Valley

FOURTH

lamb chop, natural jus, chayote-currant dolmas, smoked grapes and kalamatas

2013 Landslide Vineyard Cabernet Sauvignon Alexander Valley

FIFTH

white chocolate mousse, flambéed honey crisp apple, roasted pistachio

2015 Chardonnay Sonoma County



proceeds to benefit victims of the wine country fires

menu subject to change



February 2 2018

FIRST

lemongrass escabeche of conch, coconut arepas, micro greens

2015 Blindfold

SECOND

puerto rican plantain mofongo: rabbit, tomatoes, garlic, red chiles

2015 Saldo

THIRD

achiote rubbed berkshire pork, arroz mamposteao, yucca fritters

2014 Thorn

FOURTH

arbequina olive oil tuna confit, olives, roasted tomatoes, caperberries

2014 Cuttings

FIFTH

chocolate beet cake, chai dulce de leche, whipped cream

2016 Prisoner



proceeds to benefit victims of hurricane maria

menu subject to change

MOUNTAIN TABLE AT ZEPHYR LODGE PRESENTS



February 16 2018

FIRST

blood orange alligator satay, prickly pear slaw, toasted coconut

2016 St. Helena Sauvignon Blanc

SECOND

coq au vin tart, cider and golden raisin stuffing, pecans, savory short crust

2016 Carneros Chardonnay

THIRD

pho, 48 hour bone broth, cassis barbecue beef, poached egg, basil

2013 Merlot

FOURTH

bison tenderloin, marrow demi, red cabbage, butternut puree, candied bacon

2014 Napa Valley Cabernet Sauvignon

FIFTH

vanilla bean crème brulee, smoked sugar, cognac truffle

2013 Reserve Napa Valley Generations Estate Grown



proceeds to benefit victims of hurricane harvey

menu subject to change

MOUNTAIN TABLE AT ZEPHYR LODGE PRESENTS



March 9 2018

FIRST

smoked salmon rillette, candied apple, walnut, frisee, honey dill vinaigrette

2014 Chalk Hill Chardonnay

SECOND

quail, red wine chard risotto, anjou pear, pomegranate, 15-year balsamic

2014 Sonoma County Merlot

THIRD

chinese zongzi: tamarind braised pork, coconut sticky rice, banana leaf

2013 Alexander Valley Reserve Cabernet Sauvignon

FOURTH

flank steak, asparagus, potato rosti, chimichurri

butter 2013 Sonoma County Reserve Malbec

FIFTH

pumpkin spice cake, spiced rum frosting, cinnamon glass

2014 Knotty Vines Zinfandel



proceeds to benefit vegas strong menu subject

to change