

# DINNER

## STARTERS

### SIGNATURE BEET HUMMUS (GF, V)

Creamy beet hummus, charred avocado, whipped feta, chili crunch, marinated cucumbers, za'atar pita crisps, sumac, fresh herb salad

### BLISTERED SHISHITO PEPPERS WITH LIME AND SEA SALT (V, GF)

Charred shishito peppers with a squeeze of lime

### CAESAR SALAD

Crisp romaine hearts, white anchovy fillets, shaved Parmesan, house-made croutons, Caesar dressing, preserved lemon zest

### TOMATO AND BURRATA SALAD (GF)

Heirloom tomatoes, charred pickled onions, creamy burrata, basil oil, aged balsamic, micro basil

## MAINS

### VEGETABLE LO MEIN (V, H)

Stir fried lo mein noodles, wild mushrooms, purple cabbage, snap peas, carrots, broccolini, chili garlic sauce, scallion, toasted sesame, Opaque Malbec 2021 (Paso Robles)

### PAN-SEARED BLACK COD (GF)

Line caught, ginger-scallion sauce, wild mushrooms, black-garlic-infused forbidden black rice San Simeon Sauvignon Blanc 2023 (Paso Robles)

### GRILLED FLAT IRON STEAK (GF)

Black garlic purée, Brussels sprouts, charred pickled onions, pancetta crisps, herb-roasted fingerling potatoes Opaque Darkness Red Blend 2020 (Paso Robles)

### ROAST AIRLINE CHICKEN BREAST (GF, H)

Preserved lemon, caramelized onions, charred avocado, heirloom tomato jam, sautéed asparagus, toasted quinoa salad Riboli Family Reserve Chardonnay 2018 (Napa Valley)

### STEELHEAD TROUT (GF)

Grilled steelhead trout, olive tapenade, artichokes, preserved lemon vinaigrette, wild mushroom & farro risotto Highlands 41 Chardonnay 2022 (Paso Robles)

# ELLORE

(V) – Vegan | (GF) Gluten Friendly | (H) Heart Healthy

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Resident meals are included. Guests are welcome to join and will be charged the menu price for each item.

# DINNER

## SANDWICHES

### THE SUMMIT BURGER

Caramelized onions, thick-cut bacon, farmhouse cheddar, arugula, roasted garlic aioli, brioche bun, choice of side

## BUILD YOUR OWN ENTREE

Choice of protein with any combination of starch, vegetable and sauce

**PROTEIN:** Pan Seared Black Cod | Grilled Flat Iron Steak | Roast Airline Chicken Breast | Grilled Steelhead Trout

**STARCH:** Baked Potato | Herb-Roasted Fingerling Potatoes | Vegetable Lo Mein Noodles | Forbidden Rice

**VEGETABLES:** Roasted Baby Carrots | Charred Broccolini | Brussels Sprouts | Sautéed Asparagus

**SAUCE:** Ginger-Scallion Sauce | Red Wine Demi | Heirloom Tomato Jam | Preserved Lemon Vinaigrette

## SIDES

FRENCH FRIES (GF)

ONION RINGS (GF)

SWEET POTATO WEDGES (V, GF)

POTATO CHIPS (GF)

SEASONAL FRUIT SALAD (GF, V, H)

## DESSERTS

### CLASSIC TIRAMISU

Espresso-soaked ladyfingers, mascarpone cream, cocoa dust

### CHOCOLATE HAZELNUT ÉCLAIR

Mini éclairs filled with hazelnut cream, chocolate glaze

### BLOOD ORANGE PANNA COTTA (GF)

Vanilla panna cotta with blood orange reduction

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# CHEF'S DAILY CREATIONS

## BREAKFAST

### LEMON RICOTTA PANCAKES

with stone fruit compote and vanilla chantilly crème

### TOM KHA GAI

Tom Kai with light coconut and lime broth, mushroom, tomato, lemongrass and chicken

## LUNCH

### GREEK LAMB LAVASH WRAP

with pomegranate molasses glaze and cucumber mint yogurt salad

## DINNER

### MISO-GLAZED BLACK COD

with bok choy, forbidden rice and ginger beurre blanc

OR

### BRAISED WAGYU SHORT RIBS

with roasted fingerling potatoes, charred zucchini, crispy shallots and coffee demiglace

## DESSERT

### PASSION FRUIT PANNA COTTA

with mango gelle and vanilla bean wafer cookie

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