

SEASONS
SEVENTH MOUNTAIN RESORT
SUMMER 2008

STARTERS AND SMALL PLATES

"TUNA SALAD"

FRESH AHI TUNA, JALAPENO AND
LIME, LETTUCE CUPS, FRESH HERB SALAD
12

CRACK JACK OYSTERS

SPICY MARINADE, CRACKER JACK CRUST, LIME AND LEEK MAYO
9

FRIED CALAMARI

GRAHAM AND SEA SALT BREADING, SPICY MAYO
8

SZECHUAN SHORT RIBS

SWEET HOT BBQ SAUCE, GARNETT YAM FRIES
10

FRESH MOZZARELLA SALAD

FRESH MOZZARELLA, ORGANIC GRAPE TOMATOES,
FRIED BASIL AND GARLIC, WHITE BALSAMIC VINAIGRETTE, CROSTINI
9

ROAST DUCK TOSTADA

ROAST DUCKLING, MEXICAN CHOCOLATE MOLE,
ARUGULA, CILANTRO, TOMATOES, COTIJA CHEESE, FRESH FRIED CORN TORTILLA
10

DAILY SOUP PREPARATION

HAND-CRAFTED DAILY FROM THE FRESHEST INGREDIENTS
3/5

SEAFOOD PISTOU

MUSSELS, CLAMS, SALMON AND HALIBUT SIMMERED WITH ROASTED TOMATOES IN ARUGULA PESTO BROTH
10

SIMPLE GREENS

ORGANIC GREENS, PUMPKIN SEEDS, DRIED CRANBERRIES, SPUN CARROTS TOSSED WITH CHOICE OF: SWEET
BALSAMIC VINAIGRETTE, OREGONZOLA VINAIGRETTE, ROASTED VEGETABLE BUTTERMILK RANCH
6

GINGER BLESSED FRUIT SALAD

ASSORTED MELONS AND FRESH OREGON
BERRIES, GINGER GASTRIQUE
6

SEASON'S SEAFOOD COBB

ICEBERG LETTUCE, FRESH OREGON BAY SHRIMP,
DUNGENESS CRAB, BACON, BLEU CHEESE CRUMBLES TOMATO, EGG AND CHOICE OF DRESSING
13

CAESAR SALAD

WHOLE LEAF ROMAINE, GRILLED CROSTINI, AUTHENTIC
LEMON ANCHOVY DRESSING, ASIAGO CHEESE
7
ADD PULLED ROASTED CHICKEN
4

SEASONS SUMMER HOUSE

ARUGULA, MESCLUN, MANGO, AVOCADO, POINTREYES
BLEU, MARCONA ALMONDS, BILT JUICE VINAIGRETTE
10



Seasons

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HANDHELDS

STAR RANCH ORGANIC BURGER

1/2 #BURGER, COOKED YOUR WAY WITH CHOICE OF CHEESE.ADD BACON, GRILLED ONION OR MUSHROOMS FOR A DOLLAR EACH
8

BUTTERMILK FRIED CHICKEN SANDWICH

CHICKEN-FRIED CHICKEN BREAST, BACON, CARAMELIZED ONIONS, SWISS, SPICY MAYO
9

PASTA

CAPELLINI POMODORO

OVEN-DRIED ROMA TOMATOES, CRUSHED GARLIC, WHITE WINE, OREGANO AND BASIL, AGED PARMESAN
13

CHICKEN FETTUCCHINE BALSAMICO

TENDER BREAST MEAT, SPINACH, GARLIC, SWEET ONION, SUN-DRIED TOMATOES, 20 YR. BALSAMIC
17

VEGETARIAN

GRILLED PORTOBELLO "LASAGNE"

GRATIN OF GRILLED MUSHROOMS, POINT REYES BLEU, LEEKS, YUKON GOLD POTATOES, BRAISED GREENS, TOMATOES, ARUGULA SALAD, TRUFFLE EMULSION
19

ENTREES

ALASKAN HALIBUT CHEEKS

POTATO PUREE, PEA TENDRIL AND DUNGENESS CRAB SALAD, SWEET CORN "BÉARNAISE"
27

DOUBLE CUT LAMB CHOPS

LAVENDER PISTACHIO CRUST, MINT JULEP SYRUP, ROASTED BRUSSELS SPROUTS
28

BLACKENED HAWAIIAN MAHI-MAHI

SHELLFISH BORDELAISE, CARROT / JICAMA SALAD, ROASTED GARLIC GRITS
24

WILD CHINOOK SALMON

SZECHUAN BBQ GLAZE, BLACK PEPPER YUKON GOLD FRIES, KOREAN CABBAGE
27

BREAST OF DOMESTIC DUCKLING

CURED WITH GRAINS OF PARADISE AND CORIANDER, CHARRED BOK CHOY, SWEET POTATO ESSENCE
22

FILET OF ORGANIC BEEF

FIG AND BLACK PEPPER JUS, POTATO PUREE, CHARRED BROCCOLINI
31

AMERICAN WAGYU (KOBÉ) BEEF SIRLOIN STEAK

SCARLET AND GRAY DRY RUB, WASABI MASHED, SOY GINGER REDUCTION, GRILLED SCALLION SALAD A
24



A 19%GRATUITY WILL BE ADDED TO PARTIES OF 7 OR LARGER
PLEASE CONSULT YOUR SERVER FOR TONIGHT'S CHEF'S SELECTIONS
WE WILL GLADLY ALTER ANY MENU ITEM OR CUSTOM CREATE ONE TO FIT DIETARY OR HEALTH CONCERNS

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