

# Celebration Menu

## PLATED STARTERS

CHOOSE 3 FOR THE WHOLE GROUP

GLAZED PORK BELLY SKEWER ⊕

Cucumber, Mini Sweet Pepper, Hoisin Glaze

BISON MEATBALLS

Piquillo Pepper Romesco, Oregano Oil

PAN SEARED SCALLOP SPOON

Corn Salsa, Lemon, Chives, Beurre Blanc

SMOKED BEEF TENDERLOIN

Horseradish Crème Fraiche,

Caramelized Onion, Crostini

FRIED PLANTAIN SPOON ⊕♥

Mango Puree, Pico de Gallo, Chili-Lime

SHOYU AHI TUNA SPOON

Wakame, Macadamia Nuts, Sesame Oil,

Scallion, Red Onion

## SALAD

CHOOSE 1 FOR THE WHOLE GROUP

KALE SALAD ♥⊕

Lemon Agave Vinaigrette, Fig, Dried Cranberries,

Crushed Walnut, Goat Cheese

CAPRESE SALAD ♥⊕

Fresh Mozzarella, Heirloom Tomato,

Balsamic Reduction Basil

## ENTRÉE

GIVE GUESTS THE CHOICE OF 3 ENTREES

1 ENTREE PER PERSON

BUTTERNUT SQUASH RISOTTO\*

Butternut Squash Puree, Brown Butter,  
Sage, Parmesan Cheese

\*Can be Vegan

HERBED CHICKEN BREAST ⊕

Roasted Red Mashed Potatoes, Broccolini, Capers

Brown Butter Sauce

SEA BASS

Potato Croquette, Swiss Chard, Creamed Leek Sauce,

Fried Leeks

GRILLED BERKSHIRE PORK CHOP

Brown Butter Sauce

BEEF TENDERLOIN ⊕

Herb Mashed Potatoes, Roasted Tomato, Grilled

Asparagus, Merlot Demi-Glace

## DESSERT

SERVED WITH CHAMPAGNE

ASSORTED MACARONS ♥

OR

CHOCOLATE COVERED

STRAWBERRIES ♥⊕✓

OUTSIDE DESSERT WELCOME AT NO

ADDITIONAL COST

YOSEMITE  
**RUSH CREEK**  
— LODGE —

Prices do not reflect a 22% service fee and 7.25% tax

♥ = vegetarian ✓ = vegan ⊕ = gluten free