

Lunch begins last week in June  
through Labor Day



LUNCH • MENU



**CHEF DE CUISINE FREDERIC PIERREL**  
*From the Culinary Institute of Gerardmer France*

Invites you to enjoy his elegant dining in the timeless Tamarack Lodge.  
Featured in Bon Appetit, Orange Coast Magazine, Sunset Magazine and the L.A. Times.



*Selections From Our Menu*

**STARTERS**

Escargot a la Bourguignon, served with fresh bread  
Traditional French Onion Soup  
Black Canyon Beef Carpaccio, Served with White Truffle Vinaigrette  
Mediterranean Sampler, with Greek Olives, Hummus with Grilled Pita  
Smoked Salmon Plate  
Chef Frederic's Cheese Plate  
La Brea Bread Basket

**SALADE DE SAISON**

Grilled Mano de Leon Diver Scallop Salade  
Chinese Chicken Salade  
Locally Grown Organic Tomato Salade Caprese  
Organic Garden Salad, with rice wine vinaigrette  
Spinach Salad, with raspberry vinaigrette

**Specialite de la Maison**

Assielle de Charcuterie  
Fine Pâté, Cold Cuts, and Cheeses with Carnichon, Olives, and Mustard  
You Catch it Trout Almandine  
We prepare your "Cleaned" Trout  
Oven Roasted Crispy Half Duck  
Rib Eye Steak au Poivre

**SANDWICHES with Chips**

Tuna Salad  
Grilled Turkey Breast  
Angus Beef - Pound Burger

**BEVERAGES**

Sodas, Iced Tea, Low fat Milk, Juice  
Coffee, Hot Tea, Hot Chocolate  
Domestic Beer  
Imported Beer  
San Pellegrino

**DESSERT**

Coupe Glacé Au Fraise with Gran Marnier  
Café Liégeois  
Fresh Cheese Cake with Wild Berrie Sauce  
Tiramisu with Crème Anglais  
Lavender Crème Brûlée

Menu items are subject to change