

THE
MOUNTAIN TOP
INN & RESORT 

❧ **FIRST COURSE** ❧

ONION SOUP

*Caramelized Vidalia Onions
Topped with a Sourdough Baguette & Gruyère*
\$7

ARTISAN CHEESE AND SAUSAGE BOARD

*Select Artisan Cheese, Chicken-Apple Sausage
Quince, Red Onion Jam, Whole Grain Mustard*
\$13

RAINBOW SMELT

Pan-Fried with Rémoulade & Crispy Shallots
\$12

❧ **SECOND COURSE** ❧

PANZANELLA

*Warm Salad of Oven Roasted Tomato, Shiitake Mushroom,
Baby Arugula & Sourdough Bread, Truffled Balsamic Vinaigrette*
\$10

SMOKED TROUT

Local Micro Peppercreess with Meyer Lemon Vinaigrette
\$12

ARTISAN GREENS

*Warm Goat Cheese & Toasted Walnut
Roasted Beets & Fines Herbes Vinaigrette*
\$10

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❧ THIRD COURSE ❧

BEEF

*Pan-Seared Certified Angus Tenderloin
Fingerling Potato Salad
Oven Roasted Tomatoes & Baby Arugula
Truffled Balsamic Vinaigrette*

\$35

GAME

*Fossil Farm's Elk Medallions
Pan Roasted with Organic Forest Mushrooms & Red Plums
Potato Purée with Fried Parsnips*

\$30

FISH

*Pan Seared Halibut
Over Apple- Potato Purée & Bacon Lardons
Spicy Shrimp Broth with a Mircoradish Salad*

\$28

VEGETARIAN

*Herb Gnocchi with Brown Butter Sauce
Topped with Oven Roasted Tomato & Celery Heart Salad*

\$24

Executive Chef Shawn Casey

Sous Chef Adam Hahn

*Special dietary needs can be met with advance notice.
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness;
especially in those having certain medical conditions.*