



A ROCKRESORT

The Garden Terrace Dinner

daily from 6:00 pm to 9:00 pm

18% gratuity is added for parties of six or more

Sharing

Chef's Garden Terrace plate for two 12 for four 19
assorted cheese, vegetables, salumi, marinated olives and grilled breads

Soups and salads

Green tomato gazpacho 8
heirloom tomatoes and vegetables, herb salad with crème fraiche

Smoky corn chowder 10
garden vegetable hash, apple wood smoked bacon

Organic arugula cucumber salad 14
jardinière cucumbers, toasted pine nuts, shaved fennel
blue cheese and sweet shallot vinaigrette

Caesar salad 13
whole leaf romaine, garlic crostini and tender white anchovies

Smaller Plates

Local goats cheese ravioli 16
Lemon sage brown butter, shaved truffled pecorino

Avocado crab salad 21
jumbo lump crab salad with cilantro lime avocado puree, crisp frisee salad
with bacon, mango, crisp wonton, and red onion chutney

Garden Terrace Speck salad 18
sliced speck, fresh mozzarella, cured olives, green salad,
heirloom tomato, fresh herb red wine vinaigrette



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From the Sea

Pan roasted halibut 32
artichoke heirloom tomato salad and lemon herb dressing

Corn flour dusted river trout 29
green bean almandine with spaetzle, and lemon-sage jus

Fish of the Day
Market Price

From the Ranch

Chicken picatta 29
Summer risotto, arugula salad, diced tomato and lemon caper sauce

All natural 16 ounce bone-in rib eye 48
Choice of one side with house steak sauce

Vegetarian

Tofu soba noodle stir fry 18
wild mushrooms, peppers, Chinese cabbage, green onion
and red curry vegetable broth

Sides

Mashed potatoes 10
Cone of Fries 8
Cone of truffle fries 12
Cone of sweet potato fries 10

Cheese plate

Assorted cheeses with dried fruit, fresh fruit, fig puree and local raw honey 16