

SAMPLE DINNER MENUS FROM SEQUOIA HIGH SIERRA CAMP

Salad Starters

Baby Spinach with warm bacon vinaigrette, green apple matchsticks, gorgonzola cheese and spiced Mississippi pecans

~

Roasted Beet Salad with shaved red onion, baby arugula and local goat cheese

~

Italian-style Antipasti with grilled vegetables (fennel, zucchini, summer squashes, red peppers), pine nuts and balsamic vinaigrette

~

Grilled Endive Salad with hearts of palm, applewood bacon and summer melon

Entrees

Filet of Tilapia "en cartocco" (in a foil basket) with aromatic vegetables (baby tomatoes, fennel, shallots, capers, kalamata olives) on a bed of Yukon gold potatoes with garlic, butter and white wine sauce

~

Rack of Colorado Lamb with lyonnaise potatoes, braised greens and mustard jus

~

Alaskan Halibut garnished with a lime/avocado chutney, chevre and mint risotto, steamed baby vegetables, saffron beurre blanc sauce

~

Muscovy Duck Breast with wild mushroom polenta cake, spring asparagus, black mission fig and port reduction sauce

~

Wild King Salmon with tomato, caper, kalamata olive relish, Israeli couscous pilaf and lemon butter sauce

~

Prime 12 oz. Veal Chop with house made goat cheese gnocchi, steamed haricot verts and Brie cream sauce

~

Local Sequoia River Trout Almondine with wild rice pilaf, fresh grilled vegetable medley and toasted almond butter sauce

~

10 oz. Gorgonzola Stuffed Filet Mignon with truffle mashed potatoes, fresh asparagus and wild mushroom demi-glace

Freshly Made Desserts

Warm Chocolate Moulten cake with homemade vanilla bean ice cream

~

Crème Brulée garnished with local berries

~

Warm Berry Crumble (with fresh local berries) and homemade ice cream

~

Warm Bread Pudding with cinnamon, nutmeg and spiced New Orleans rum sauce