

DINNER

March 2011



Chef Jacob Burton

START

tomato bisque with fresh basil, garlic and goat cheese crostini	7
fried brussel sprouts, walnuts, capers, house made italian sausage & honey-anchovy aioli	9
butter lettuce salad, pomegranate, tarragon, blood orange supremes, sherry-shallot vin	8
ahi sashimi, wakame salad, pickled cucumbers, sesame soil and cantaloupe caviar	15
house cured duck and foie pate, frisee, urbani white truffle oil, cara cara orange	12

RESTORE

home made fettucini, mushroom medley, orange supremes, fried walnuts & pecorino	18
petite rack of lamb, crispy polenta, frisée salad, hour egg & balsamic jus	25
roasted loch duart salmon, tomato-panzanella salad, meyer-lemon caper beurre blanc	29
roasted fulton farms chicken breast, garlic mashed potatoes, sautéed asparagus, shallot jus	23
sous vide duck breast, caramelized walnuts, wilted arugula, apples & oranges compared	30

FROM THE FIRE

fire roasted bone marrow, mâche salad with capers & pickled red onions, sourdough crostini	10
pizza bianca; garlic oil, mixed mushrooms, shallots, pecorino, pine nuts and fresh mozzarella	14
duck confit pizza, naval orange, wilted tatsoi, toasted macadamia, citrus-hoisin glaze	15
stuffed pork chop; provolone & prosciutto, cherry-apricot bread cake, warm apple sauce	30
fire roasted cioppino; prawns, manilla clams, sea-bass sausage, salmon belly, marzano broth	30

SATISFY

coffee and doughnuts; cinnamon sugar beignets, mocha butter emulsion	7
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**all bread is baked fresh daily in stella's wood fire oven, one hour prior to dinner service.*

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