

Summer: 5:30pm-9:30pm  
Winter: 5pm-9pm  
760-934-2442



DINNER • MENU

Located at Tamarack Lodge off Lake Mary Road in the Lakes Basin



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*

Grilled Sea Scallops

With European Seasonal Greens Tossed in an Asian Caesar vinaigrette

Fromage de France

Sample Plate of French Imported Cheeses

Wild Mushroom Strudel

Baked in filo pastry with spinach and Swiss Cheese,  
served with Marsala anglaise & herb bordelaise

Escargot Bourguignon

Imported large escargot from the Burgundy region of France,  
baked en casserole in garlic-herb butter with Pernod

Imported Worldwide Seafood Selection

Provençal Vegetable Wellington

Grilled eggplant, zucchini, peppers and herbed cheeses  
wrapped in puff pastry, served with roasted garlic and white courgette coulis

Walnut-Crusted Chicken Breast

Stuffed with Gruyere and leek compote, served on creamed spinach

New Zealand Lamb Loin Provençal

Oven-roasted with oregano, finished with merlot jus and garlic confit

Filet Mignon Grilled aux Deux Sauces Prime Beef Tenderloin

Pan-seared and finished with a port wine demi-glace,  
oyster mushrooms and Stilton blue cheese

Mixed Game Selection

Grilled quail on pear mint salsa, elk medallions & natural raised  
Red Bordeaux wine marinated pork with chef's sauces

Elk Medallions au Poivre

Grilled medium-rare and served with a juniper & blueberry sauce  
(due to the extreme leanness of the game, we will not cook this meat more than medium-rare)

Natural Raised Pork Mignon

With grilled Mano de Leon diver sea scallops and tomato herb béarnaise

Menu items are subject to change