



## Starters

### **GRILLED LAMB**

polenta croustillante, légume purée,  
musardé crémeux

24

### **SALADA NICOISE**

hearts of romaine, olives, grape tomato,  
haricot vert, cipollini onion, capers, pommes,  
œuf, lemon pepper vinaigrette

18

### **SEARED SCALLOPS AU CAVIAR**

duo of scallops, osetra caviar,  
vegetable de provance, l'orange beurre,  
arugula imulsion

36

### **WILD MUSHROOM RISOTTO**

wild foraged mushrooms, obo shiso leaf,  
shaved pecorino romano, chives

22

### **SOUP DU JOUR**

*Please inquire*

15

## Entrées

### **SUPERALIMENT TOWER**

wild foraged mushrooms,  
grilled portabello mushroom,  
roasted beets & kale, toasted pepitas,  
pomegranate la rouge

40

### **STUFFED QUAIL**

farce de quinoa aux sultana,  
beurre rouge, sauce au sumac

55

### **ELK MEDALLIONS ALA PLANCHE'**

celery root flan, haricot vert,  
port demi glace'

60

### **LOBSTER BISQUE**

faite maison lobster dumplings,  
fresh lobster claw, basil

50

### **FILET DE BOEUF WELLINGTON**

wild mushroom duxelles, prosciutto,  
puff pastry, potato pave',  
cranberry peppercorn demi glace'

68

### **POISSON FRAIS DU JOUR**

saffron rice, toasted almonds,  
hibiscus ginger glacées

56

*Available Upon Request*

### **ARTISANAL BREAD PANIER**

tapenade, huile d'olive, beurre de miel

16

*Please disclose any allergies or dietary restrictions.*

## No Substitutions



Prestigious and Exemplary Finish

the Louis XIII de Rémy Martin

Grande Champagne, Cognac, FRA

575 - per 2oz

Accompanied by *exquisit  accoutrements*



### Artisanal Cheese Board

Chef's Selection

two cheeses, wildflower honey,  
seasonal nut medley, berry jam,  
assorted crostini & lavash

20

---

### Divine Desserts

#### Poached Blackberry Cobbler

cinnamon pecan granola, vanilla bean ice-cream,  
chantilly whip cream, cookie

18

#### Nogada Panacotta

goat cheese walnut vanilla custard, pomegranate  
syrup, fresh pomegranate seeds, pomegranate tuille

18

#### the Lakefront Peanut Butter Cookie

brandyed peanut butter, dark chocolate,  
chantilly fouett , puff pastry

16

#### Ice Cream or Sorbet

Please inquire

8

---

#### After Dinner Delight

#### Dessert Wines by the Glass

Quady Essensia Muscato 2013	15
Royal Tokaji 5 Puttonyos Aszu 2017	36
~	
Graham's Six Grapes Reserve Port	18
Blandy's Malsey 10-Year Madeira	18
Taylor Fladgate 20-year Tawny Porto	28
Graham's 30-year Tawny Porto	40

---

...with more selections on Page 6 of the Wine List

Tamarack Lodge was built on July 26<sup>th</sup>, 1924 by the Foy family of Los Angeles, later immortalized by Bob Hope in the movie, *The Seven Little Foys*. The family used the lodge to entertain socialites from the entertainment world.

In 1927, the lodge was purchased by the Lloyd B. Austin family of Pasadena, who were destined to own Tamarack for over twenty years. Under the Austin's, the Lodge enjoyed a rich period of growth - cabins were built, anglers and families visited from far and wide, and a colorful folklore was built around the winter skiers and basin caretakers. With no open roads above Mammoth, all transportation was via dog sled, snowshoe or ski; winters were long, and the caretakers led isolated and adventuresome lives. Pictures from this era of the thirties and forties can be seen throughout the lodge and on the walls of the restaurant.

In the 1950's and 60's Tamarack was owned by the Bob Stanford family. Bob is still active locally, and has served as a Mono County Supervisor. In the 60's, the Stanford's began keeping Tamarack open all year round, and skiing in the Lakes Basin became a fledgling commercial undertaking. By 1976 the lodge had changed hands again, as under the Asher family the Lakefront Restaurant was born and Tamarack began to enjoy being a center for the new-in-America sport of Nordic, or, as it is now known, cross-country skiing.

David and Carol Watson bought Tamarack in 1986 and enjoyed a very productive decade. Through their vision and perseverance, they made Tamarack Lodge and Resort into one of the West's premier outdoors vacation spots. They also are responsible for establishing the Lakefront Restaurant in the upper echelon of California's best and most intimate restaurants.

Today, Tamarack, including the Lakefront Restaurant and the Cross-Country Ski Center, is owned and operated by Mammoth Mountain. The lodge and adjacent cabins are enjoying a renaissance as a comfortable and timeless mountain resort.

The Lakefront Restaurant continues a tradition of fine dining, eloquent service, and masterful culinary. The Ski Center has grown dramatically, pushed by a surge in cross-country skiing as a healthy and fun-filled alternative to downhill skiing. Tamarack's historic rooms, and elegantly rustic cabins, overlooking beautiful Twin Lakes, attract increasing numbers of guests year round, while the Lodge's warm lobby and large stone fireplace continue to welcome guests, as they have for more than 100 years.

We welcome you.



### Signature Cocktails

#### **the Vieux Carré**

Whistle Pig Piggyback 6-year Rye,  
Hennessey V.S., Brandy & Benedictine,  
Trichero Sweet Vermouth,  
J.T. Thomas Decanter bitters,  
black walnut bitters, Luxardo cherry  
26

#### **D'Artagnan Sazerac**

Duck-fat washed Stranahan's Single Malt Whiskey,  
absinthe rinse, Angostura bitters,  
angostura bitters, lemon twist, macerated blackberry  
24

#### **the Prospector's Old-Fashioned**

Brown-butter washed Tin Cup 10yr Bourbon,  
chocolate mole bitters, orange oil,  
smoked cinnamon stick  
24

#### **Mine Shaft Rush**

*Batched*

Casamigos Blanco Tequila, Grey Goose Vodka,  
crisp white wine, fresh citrus, agave syrup,  
mint infusion, JLB Peach Hopwater  
21



#### **the Bee's Knees**

Bar Hill Honey-Infused Gin,  
fresh-squeezed lemon,  
lavender infused honey syrup, blossom  
18

#### **Slippery Slope**

Blue Ice Huckleberry Vodka, Kahlua, Frangelico,  
crème, blueberry dust  
18

*Served Hot*

#### **the Hot Apple Pie**

Licor 43, seasonal cider mix,  
whipped crème, cinnamon & brown sugar dust  
17

#### **Lakefront Mulled Wine**

*The Eastern Sierra Classic!*

Old world red wine, brandy, wildflower honey,  
star anise, cinnamon, clove,  
fresh oranges, orange twist  
17



### Bière & Seltzer

Seasonal Selections *	- June Lake Brewery	14
Ranch Water	- Topo Chico	12
Super Pils	- Bavik	12
Brauweisse Weissbeir	- Ayinger	12
Love Hazy IPA	- Almanac Brewery	14
British IPA	- Sam Smith	12
Old Rasputin Imperial Stout		
	- North Coast Brewery	12

### Lakefront Lounge Menu

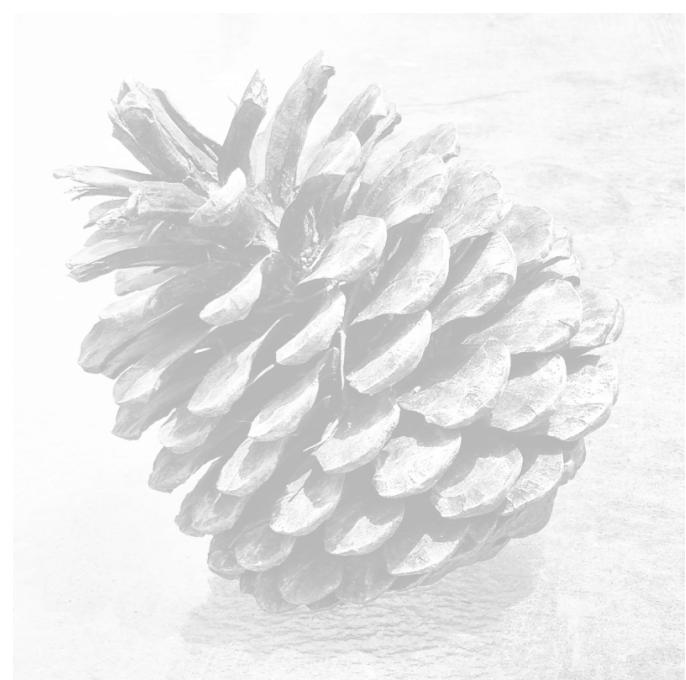
*Bar and Lounge Room, After 5:00pm*

#### **Artisanal Cheese & Charcuterie**

*Chef's Selection*

**Three Cheese** - 26

**Charcuterie** - 36



Please disclose any known allergies



Written and Presented by:  
Wine Director & Sommelier  
Joshua C. Hernandez

Corkage Charge - \$40 per bottle

---

#### Exemplary Lakefront Restaurant Collections

**The Patiné Cellars Collection**  
*-Exclusive Old-World Style California Expressions-*

Pinot Noir Gap's Crown, Patiné Cellars, Petaluma Gap, CA, 2018	185
Pinot Noir Sun Chase, Patiné Cellars, Petaluma Gap, CA, 2018	190
Cabernet Sauvignon, Earnest's Eye, Patiné Cellars, Napa Valley, CA, 2021	325

---

**The Patrimony Collection**  
*-Superb and valiant allocations from Paso Robles-*

Cabernet Sauvignon, Adelaida District, Paso Robles, CA, 2019	495
Bordeaux Blend, "Caves de Lions", Adelaida District, Paso Robles, CA, 2019	550
Cabernet Franc, Paso Robles, CA, 2019	615

---

**The Opus One Collection**  
*-Prestigious and exquisite Bordeaux Blends from Napa Valley-*

Overture Opus One, Napa Valley, CA, 2018	305
Opus One, Napa Valley, CA, 2014	480
Opus One, Napa Valley, CA, 2015	520
Opus One, Napa Valley, CA, 2010	685

Full liquor selections will be listed on Page 6

*Vintages and availability are subject to change*

Wines by the Glass*Sparkling*

<b>Superiore Prosecco</b> , Canella DOCG, ITA, NV	18
<b>Sparkling Brut</b> , Roederer Estate, Anderson Valley, CA, NV	20
<b>Champagne Brut</b> , « Exclusive Reserve », Nicolas Feuillatte, Reims, FRA, NV	32

*White*

<b>Pecorino</b> , Umani Ronchi Terre di Chieti, Abruzzo, ITA	14   52
<b>Rosé</b> , Domaine Houchart Sainte Victoire, Cotes de Provence, FRA	15   54
<b>Sauvignon Blanc</b> , Emmolo, Napa Valley, CA	16   58
<b>Chardonnay</b> , Louis Latour « Chameroy », Burgundy, FRA	17   60

*Red*

<b>Malbec   Bordeaux Style Blend</b> , Clos de los Siete, Michel Rollard, Valle de Uco, Mendoza, ARG	16   58
<b>Pinot Noir</b> , Bianchi, Loma Verde, Santa Barbara, CA	16   58
<b>Merlot</b> , Quattro Theory, Napa Valley, CA	18   76
<b>Bordeaux</b> , Loudenre Rouge, Haut Medoc, Bordeaux, FRA	20   82

Demi-bouteille*Half Bottle White*

<b>Pinot Grigio</b> , Jermann, Friuli-Venezia Giulia, ITA, 2022	42
<b>Sauvignon Blanc</b> , de Ladoucette, Pouilly-Fume, FRA, 2023	48
<b>Chardonnay</b> , Trefethen, Oak Knoll District, Napa Valley CA, 2022	52

*Half Bottle Red*

<b>Pinot Noir</b> , Elouan, OR, 2022	52
<b>Grenache Blend</b> , Domaine Vieux Lazaret, Châteauneuf du Pape, FRA 2022	56
<b>Pinot Noir</b> , Goldeneye, Anderson Valley, 2022	65
<b>Cabernet Sauvignon</b> , One Point Five, Shafer, Stag's Leap District, Napa Valley, 2016	160



*Vintages and availability are subject to change*

### Full Bottle Selections

#### *Sparkling Wines, Delicate Bubbles, & Champagne*

<b>Prosecco</b> , Ruffino, Valdobbiadene, ITA, NV	42
<b>Mirabelle</b> , Schramsberg, Calistoga, CA, NV	105
<b>Rosé Champagne</b> , Jacquart, Reims, FRA, NV	115
<b>Blanc de Noirs</b> , Schramsberg, Calistoga, CA, 2020	120
<b>Champagne Brut</b> , Grand Cordon, G.H. Mumm, Reims, FRA, NV	125
<b>Champagne Brut, 244 Collection</b> , Louis Roederer, Reims, FRA, NV	160
<b>Champagne Brut</b> , Veuve Clicquot, Reims, FRA, NV	175
<b>Champagne Brut</b> , Bruno Paillard N.P.U. NEC Plus Ultra, Reims, FRA, NV	515

#### *Sauvignon Blanc*

<b>Sauvignon Blanc</b> , Cakebread, Napa Valley, 2023	68
<b>Sauvignon Blanc</b> , Stag's Leap Aveta, Napa Valley, CA, 2023	72
<b>Sauvignon Blanc</b> , Jayson Pahlmeyer, Napa Valley, CA, 2024	95

#### *Chardonnay*

Sonoma-Cutrer, Sonoma, CA, 2023	58
Pats & Hall, Sonoma Coast, CA, 2020	86
Far Niente Estate, Napa Valley, CA, 2018	125
Reserve, Cakebread, Napa Valley, CA, 2022	140

#### *Opulent & Versatile Reds*

<b>Zinfandel Blend</b> , The Walking Fool, Caymus-Suisun, Suisan Valley, CA, 2023	90
<b>Petite Verdot   Petite Sirah</b> , Bodyguard, DAOU, Paso Robles, CA, 2022	105
<b>Petit Sirah</b> , Stag's Leap Winery, Napa Valley, CA, 2020	110
<b>Zinfandel</b> , Rattlesnake, Mount Peak, Sonoma County, CA, 2021	115
<b>Zinfandel   Syrah Blend</b> , 8 Years in the Desert, Orin Swift, CA, 2023	120
<b>Syrah</b> , Focus, Justin, Paso Robles, CA, 2014	290

#### *Pinot Noir*

Black Stallion, Carneros, CA, 2023	80
Joseph Phelps, Freestone, Sonoma, CA, 2022	140
Laurene, Domaine Droughin, Dundee Hills, Willamette Valley, OR 2022	160
Penner-Ash, Willamette Valley, OR, Sonoma, CA, 2022	185
Southing, Sea Smoke, Sta. Rita Hills, CA, 2021	225

#### *Merlot*

Charles Krug, Napa Valley, CA, 2022	72
Sequentis Reserve, DAOU, Paso Robles, CA, 2022	76
Duckhorn, Napa Valley, CA, 2018	85

### Cabernet Sauvignon

Mac & Billy, Paso Robles, CA, 2022	60
Oberon, Napa Valley, CA, 2022	76
Freemark Abbey, Napa Valley, CA, 2021	120
Palermo, Orin Swift, Napa Valley, CA, 2021	125
Stag's Leap Wine Cellar, Artemis, Napa Valley, CA, 2021	185
Private Reserve, Beringer, Napa Valley, CA, 2018	215
“The Leap,” Stag’s Leap Winery, Napa Valley, CA, 2021	225
Silver Oak, Napa Valley, CA, 2020	320
St. Supery, Napa Valley, CA, 2015 ( <i>Double Magnum, serves 6+</i> )	500

### Bordeaux Style Blends

Soul of a Lion, DAOU, Paso Robles, CA, 2019	325
Pahlmeyer, Napa Valley, CA, 2018	480
Insignia, Joseph Phelps, Rutherford, Napa Valley, CA, 2013	605
Dominus Estate, Yountville, Napa Valley, CA, 2019	825

### Tour the World

#### France

<b>Viognier Blend</b> , E.Guigal, Côtes du Rhône, 2022	60
<b>Riesling</b> , Domaine Zind-Humbrecht, Alsace, 2022	82
<b>Sancerre Blanc</b> , La Pouisse, Sancerre, Loire Valley, 2023	105
<b>Chardonnay</b> , “Bougros” Chablis Grand Cru, Albert Bichot, Domaine Long-Depaquit, Burgundy, 2021	225
<b>Chardonnay, Corton-Charlemagne Grand Cru</b> , Louis Latour, Cote d'Or, Côte de Beaune, Burgundy, 2019	550
<b>Merlot   Cabernet Sauvignon</b> , Château Haut Selve, Graves, Bordeaux, FRA, 2020	72
<b>Merlot   Cabernet Franc</b> , Château de Parsac, Montagne Saint-Emilion, Bordeaux, 2023	85
<b>Grenache Blend</b> , Delas, Haute Pierre, Chateauneuf du Pape, Rhone, 2021	160
<b>Pinot Noir</b> , Maison Nicolas Potel, Pommard, Burgundy, 2022	185
<b>Pinot Noir, Grand Cru</b> , Maison Nicolas Potel, Clos de Vougeot, Côte de Nuits, Burgundy, 2019	900

#### Italy

<b>Verdicchio Classico Superiore</b> , Bucci dei Castelli di Jesi, Marte, DOC, 2016	58
<b>Pinot Grigio</b> , Santa Margherita, Trentino-Alto Adige, DOC, 2023	60
<b>Corvina Ripasso Superiore</b> , Mara Cesari, Valpolicella, DOC, 2018	75
<b>Barbera D'Asti</b> , Camp du Rouss, Coppo, Canelli, DOCG, 2020	80
<b>Nero d'Avola</b> , Donnafugata La Bella Sedara, Rosso, DOC, 2022	84
<b>Sangiovese</b> , Castello Di Volpaia, Chianti Classico, DOCG, 2022	95
<b>Dolcetto d'Alba</b> , Bruno Giacosa, Piedmont, DOC, 2021	115
<b>Sangiovese</b> , Ridolfi, Brunello di Montalcino, DOCG, 2018	125
<b>Sangiovese</b> , Tenute Silvio Nardi, Brunello di Montalcino, DOCG, 2017	190
<b>Nebbiolo Noble</b> , Barolo, Luciano Sandrone, Le Vigne, Piedmont, DOCG, 2019	330

*Vintages and availability are subject to change*

*Spain & Portugal*

Albariño “O Rosal”, Terras Gauda, Rias Baixas, DO, 2022	58
<b>Garnacha, Evodia, Calatayud, DOC, 2023</b>	54
<b>Touriga Red Blend, Quinta do Crasto, Douro, DOC, 2017</b>	58
<b>Tempranillo, Gran Reserva, Coto de Imaz, Rioja, DOC, 2016</b>	115
<b>Tempranillo, Gran Reserva, Beronia, Rioja, DOC, 2018</b>	125
<b>Tempranillo Gran Reserva Especial, Marques de Murrieta Castillo Ygay, Rioja, DOC, 2011</b>	425

*Argentina & Chile*

<b>Cabernet Sauvignon, Casarena, Mendoza, 2021</b>	64
<b>Estate Malbec, Bodega Colomé, Cafayate Calchaqui, Salta, 2022</b>	80

*Australia & New Zealand*

<b>Sauvignon Blanc, Cloudy Bay, Marlborough, NZ, 2021</b>	95
<b>Shiraz   Cabernet Blend, Max's, Penfold's, South Australia, AU, 2021</b>	60
<b>Pinot Noir, Mt. Beautiful, North Canterbury, NZ, 2022</b>	75
<b>Shiraz, D' Arenberg Dead Arm, McLaren Vale, South Australia, AU, 2018</b>	125



“Nothing more excellent nor more valuable than wine was ever granted to mankind by God.”  
**Plato** (c. 427 – 347 BC)

“The discovery of a wine is of greater moment than the discovery of a constellation. The universe is too full of stars.”

**Benjamin Franklin** (1706 – 1790)

“A bottle of wine contains more philosophy than all the books in the world.”  
**Louis Pasteur** (1822–1895)

“Wine is the most civilized thing in the world.”

**Ernest Hemingway** (1899 – 1961)

“He who knows how to taste does not drink wine, but savours its secrets.”  
**Salvador Dalí** (1904 – 1989)

## La Liste Magique

<i>Tequila &amp; MezCal</i>		<i>Cognac &amp; Armagnac</i>	
Don Fulano Blanco	16	Hennessy VS	18
Fortaleza Blanco	20	Hennessy VSOP	24
Lobos 1707	22	Janneau XO	28
Komos Cristalino	26	Remy XO	42
El Cristiano Extra Añejo	30		
Grand Mayan Ultra Añejo	46	<i>Vodka</i>	
Bozal Cuishe MezCal	18	Blue-Ice Huckleberry	15
<b>Cazcanes</b>		Grey Goose Citron	16
-Blanco	18	Grey Goose	16
-Reposado	21	Ketel One	16
-Añejo	24	Belvedere	18
Patron Silver	16		
<i>Bourbon &amp; Whiskey</i>		<i>Gin</i>	
<b>Redwood Empire</b>		Bombay Sapphire	16
-Emerald Giant Rye	16	Mr. Pickle's	16
-Pipe Dream Bourbon	16	Bar Hill Honey	16
Maker's Mark	15	Lighthouse	16
Basil Hayden	21		
Bulleit Rye	15	<i>Rum</i>	
Bulleit Bourbon	15	Myers Dark	14
Horse Solider Bourbon	16	Captain Morgan	14
Jameson Triple Triple	16	Sailor Jerry's	15
Red Breast 12yr	21	Diplomatico Reserva	16
<b>Whistle Pig</b>		Sobrisa	16
-Piggyback 6yr	18		
-Farmstock	26	<i>Cordials</i>	
-WP 15yr	52	Antica Sambuca	14
-BossHog	115	Bailey's Irish Crème	14
<b>Scotch</b>		Campari	16
Johnnie Walker Black	20	Green Chartreuse	18
Johnnie Walker Blue	70	Throwback Fernet	16
Ardbeg Corryvrecken	28	Frangelico	14
Glenmorangie	18	Galliano	15
Dalmore 12yr ( <i>Sherry Cask</i> )	18	Grand Marnier	18
Port Charlotte Islay 12yr	21	Kahlua	14
Macallan 18yr	85	Luxardo Maraschino	15
<b>Brandy</b>		Pimm's Cup 50	14
Brandy Sainte Louise	16	Rumple Minze	14
Caravedo Alcholado Pisco	16	Select Aperitif	14
		Licor 43	12
		Crème de Violette	14
		Crème de Framboise	14

the Rémy Martin Louis XIII Experience - 575 per 2oz



**LOUIS XIII**

*Vintages and availability are subject to change*



Tamarack Lodge was built on July 26<sup>th</sup>, 1924 by the Foy family of Los Angeles, later immortalized by Bob Hope in the movie, The Seven Little Foys. The family used the lodge to entertain socialites from the entertainment world.

In 1927, the lodge was purchased by the Lloyd B. Austin family of Pasadena, who were destined to own Tamarack for over twenty years. Under the Austin's, the Lodge enjoyed a rich period of growth - cabins were built, anglers and families visited from far and wide, and a colorful folklore was built around the winter skiers and basin caretakers. With no open roads above Mammoth, all transportation was via dog sled, snowshoe or ski; winters were long, and the caretakers led isolated and adventuresome lives. Pictures from this era of the thirties and forties can be seen throughout the lodge and on the walls of the restaurant.

In the 1950's and 60's Tamarack was owned by the Bob Stanford family. Bob is still active locally, and has served as a Mono County Supervisor. In the 60's, the Stanford's began keeping Tamarack open all year round, and skiing in the Lakes Basin became a fledgling commercial undertaking. By 1976 the lodge had changed hands again, as under the Asher family the Lakefront Restaurant was born and Tamarack began to enjoy being a center for the new-in-America sport of Nordic, or, as it is now known, cross-country skiing.

David and Carol Watson bought Tamarack in 1986 and enjoyed a very productive decade. Through their vision and perseverance, they made Tamarack Lodge and Resort into one of the West's premier outdoors vacation spots. They also are responsible for establishing the Lakefront Restaurant in the upper echelon of California's best and most intimate restaurants.

Today, Tamarack, including the Lakefront Restaurant and the Cross-Country Ski Center, is owned and operated by Mammoth Mountain. The lodge and adjacent cabins are enjoying a renaissance as a comfortable and timeless mountain resort.

The Lakefront Restaurant continues a tradition of fine dining, eloquent service, and masterful culinary. The Ski Center has grown dramatically, pushed by a surge in cross-country skiing as a healthy and fun-filled alternative to downhill skiing. Tamarack's historic rooms, and elegantly rustic cabins, overlooking beautiful Twin Lakes, attract increasing numbers of guests year round, while the Lodge's warm lobby and large stone fireplace continue to welcome guests, as they have for more than 100 years.

We welcome you.