



The Lakefront

Starters

WILD MUSHROOM RISOTTO

wild foraged mushrooms, obo shiso leaf,
shaved parmegiano reggiano, chives

24

SEARED SCALLOPS

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

32

GREEN TOMATO & NECATRINE SALADE

artisanal lettuce, shiitake mushrooms,
toated walnuts, pomegranate vinaigrette

18

HUCKLEBERRY SALADE PARFAIT

rhubarb, cippolini onions,
walnut & pecan granola,
whipped black currant crème,
montmorency cherry vinaigrette foam

20

SOUP DU JOUR

please inquire

15

Entrées

SUPERALIMENT TOWER

grilled portobello mushroom,
roasted beets & kale, toasted pepitas,
pomegranate la rouge

45

GRILLED PORK CHOP

purple sweet potato puree,
garlic confit shiitake mushrooms,
apricot bing cherry chutney,

45

POISSON FRAIS DU JOUR

riz noir, savoy cabbage, bulgar risotto,
black grape relish

52

BRAISED SHORTRIB

creamy eggplant bulgar risotto,
roasted chickpeas, glacee' de viande'

45

ELK MEDALLIONS ALA PLANCHE'

butternut squash flan, grilled asparagus,
blackberry port gastrique

60

FILET DE BŒUF WELLINGTON

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

68

Available Upon Request

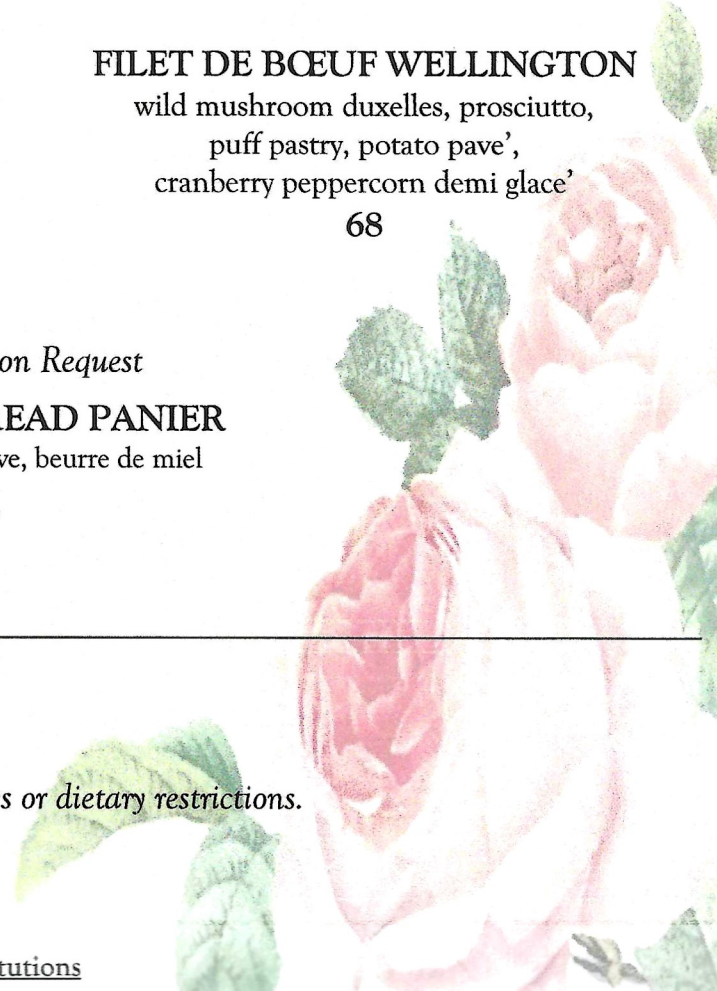
ARTISANAL BREAD PANIER

tapenade, huile d'olive, beurre de miel

16

Please disclose any allergies or dietary restrictions.

No Substitutions





Lunch 11:00a - 2:30p

Starters

GREEN TOMATO AND NECTARINE SALAD

add Chicken - \$8, Trout - \$10

artisanal lettuce, sliced green tomatoes, shiitake mushrooms, nectarines, toasted walnuts, pomegranate vinaigrette

18

SUPERALIMENT WATERMELON SALADE

Vegan

grilled portobello mushrooms, tuscan kale, golden beets, fresh watermelon, pomegranate foam

20

WILD VENISON BLACK BEAN CHILI

mozzarella cheese, black beans, crème fraiche, red onion

17

LAKEFRONT FURIKAKE STEAK FRIES

herb roasted thick cut potatoes, parmigiano reggiano, buttermilk ranch, toasted chipotle aioli

14

Mains

LAMB TENDERLOIN WRAP

heirloom tomatoes, arugula, garlic & cucumber fromage blanc, mint, petit salade

24

TROUT & CHIPS

panko battered, furikake steak fries, banana pepper tartar sauce
-fresh filet, may contain bones-

24

POISSON DU JOUR

grilled asparagus, sauce ala crème a dill

26

CHICKEN CREPE

fresh mozzarella, wild mushrooms, onions, sultana, arugula, petit salade

18

GRILLED WAGYU BURGER

add Crispy Pork Belly \$4, Fried Egg, \$3
smoked gouda cheese, barbeque aioli, peppered tomato slaw, onion straws
petit salade

24

SEARED ELK MEDALLIONS

grilled asparagus, blackberry port-wine gastrique

26

À La Carte Sides

SWEET BANANA PEPPER SLAW

10

GRILLED ASPARAGUS

10

GARLIC CONFIT

SHIITAKE MUSHROOMS

10

FRESH FRUIT & MELON

8

Kid's Choices

served with fresh fruit

KID'S CHEESEBURGER

14

GRILLED CHEESE SANDWICH

12

BUTTERED PAPPARDELLE PASTA

16

No Substitutions



Exemplary Finish

the Louis XIII de Rémy Martin
Grande Champagne, Cognac, FRA

575 - per 2oz

accompanied by exquisite accoutrements

Artisanal Cheese Board

Chef's Selection

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

20

Divine Desserts

Caramel Chocolate Smore

graham cracker waffle, whipped meringue, dark
chocolate, caramel drizzel

18

Poached Blackberry Cobbler

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

18

Nogada Panacotta

goat cheese walnut vanilla custard, candied walnuts
pomegranate syrup, fresh pomegranate seeds

16

Ice Cream or Sorbet

Please inquire

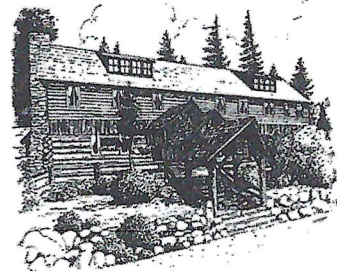
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After Dinner Delight

Dessert Wines by the Glass

Quady Essensia Muscato 2013	15
Royal Tokaji 5 Puttonyos Aszu 2017	36
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Graham's Six Grapes Reserve Port	18
Blandy's Malsey 10-Year Madeira	18
DOW 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 26th, 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 Truffle Affair

Upgrade to Osetra Caviar blue cheese olives - \$20

White Truffle Oil washed Belvedere Vodka,
Lillet Blanc, silver dust, blue cheese olives

26

La Antigua

Cazacanes Anejo Tequila, Antica Sweet Vermouth,
Dashfire chocolate mole bitters, agave rinse
dried blood orange

26

the Prospector's Apple Old-Fashioned

Brown-butter washed Tin Cup 10-year Bourbon,
cinnamon apple cider syrup, black walnut bitters,
smoked cinnamon stick, fresh apple slice

24

D'Artagnan Sazerac

Duck-fat washed Stranahan's Single Malt Whiskey,
absinthe rinse, Angostura bitters,
lemon twist, dried blood orange wheel

24

the French 1153

Louis Roederer Estate Sparkling Brut,
St Germain Elderflower liquor, red wine float,
lemon-zest

22

Mine Shaft Rush

Batched

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

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



Bière & Seltzer

Strawberry Guava - Topo Chico 12

Super Pils - Bavik 12

Brauweise Weissbeir - Ayinger 12

British IPA - Sam Smith 12

Seasonal Selections * - June Lake Brewery 14

Love Hazy IPA - Almanac Brewery 14

Old Rasputin Imperial Stout
- North Coast Brewery 12

Mocktails

Blackberry & Hibiscus Sparkling Bellini 12

Melon & Cucumber Mojito Spritz 12

Lavender & Honey Lemonade 12

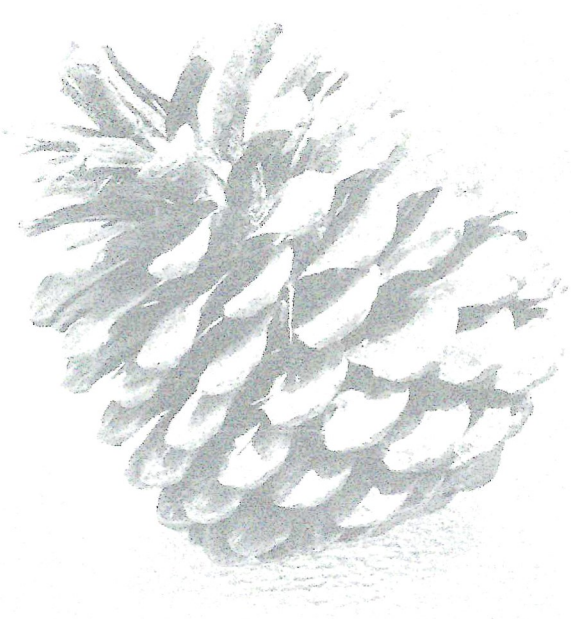
Lakefront Lounge Menu

Bar and Lounge Room, After 5:00pm

**Artisanal
Cheese & Charcuterie**

Chef's Selection

Three Cheese - 26
& Charcuterie - 36



Please disclose allergies & restrictions

The Lakefront



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*

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

White

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

Red

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

Demi-bouteille*Half Bottle White*

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

Half Bottle Red

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



Full Bottle Selections*Sparkling Wines, Delicate Bubbles, & Champagne*

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

Sauvignon Blanc

Sauvignon Blanc , Cakebread, Napa Valley, 2023	68
Sauvignon Blanc , Stag's Leap Aveta, Napa Valley, CA, 2023	72
Sauvignon Blanc , 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

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

Vintages and availability are subject to change

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*

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

Italy

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

Spain & Portugal

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

Argentina & Chile

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

Australia & New Zealand

Sauvignon Blanc, Cloudy Bay, Marlborough, NZ, 2021	95
Shiraz Cabernet Blend, Max’s, Penfold’s, South Australia, AU, 2021	60
Pinot Noir, Mt. Beautiful, North Canterbury, NZ, 2022	75
Shiraz, D’Arenberg Dead Arm, McLaren Vale, South Australia, AU, 2018	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*Tequila & MezCal*

Don Fulano Blanco	16
Fortaleza Blanco	20
Lobos 1707	22
Komos Cristalino	26
El Cristiano Extra Añejo	30
Grand Mayan Ultra Añejo	46
Bozal Cuishe MezCal	18

Cazcanes

-Blanco	18
-Reposado	21
-Añejo	24
Patron Silver	16

*Bourbon & Whiskey***Redwood Empire**

-Emerald Giant Rye	16
-Pipe Dream Bourbon	16
Maker's Mark	15
Basil Hayden	21
Bulleit Rye	15
Bulleit Bourbon	15
Horse Solider Bourbon	16
Jameson Triple Triple	16
Red Breast 12yr	21

Whistle Pig

-Piggyback 6yr	18
-Farmstock	26
-WP 15yr	52
-BossHog	115

Scotch

Johnnie Walker Black	20
Johnnie Walker Blue	70
Ardbeg Corryvreckan	28
Glenmorangie	18
Dalmore 12yr (<i>Sherry Cask</i>)	18
Port Charlotte Islay 12yr	21
Macallan 18yr	85

Brandy

Brandy Sainte Louise	16
Caravedo Alcholato Pisco	16

Cognac & Armagnac

Hennessy VS	18
Hennessy VSOP	24
Janneau XO	28
Remy XO	42

Vodka

Blue-Ice Huckleberry	15
Grey Goose Citron	16
Grey Goose	16
Ketel One	16
Belvedere	18

Gin

Bombay Sapphire	16
Mr. Pickle's	16
Bar Hill Honey	16
Lighthouse	16

Rum

Myers Dark	14
Captain Morgan	14
Sailor Jerry's	15
Diplomatic Reserva	16
Sobrisa	16

Cordials

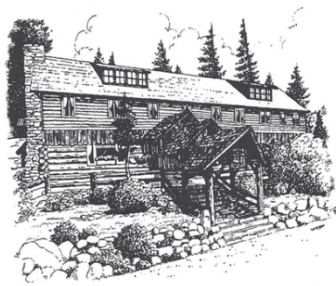
Antica Sambuca	14
Bailey's Irish Crème	14
Campari	16
Green Chartreuse	18
Throwback Fernet	16
Frangelico	14
Galliano	15
Grand Marnier	18
Kahlua	14
Luxardo Maraschino	15
Pimm's Cup 50	14
Rumple Minze	14
Select Aperitif	14
Licor 43	12
Crème de Violette	14
Crème de Framboise	14

the Rémy Martin Louis XIII Experience - 575 per 2oz



LOUIS XIII

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