

Fire at the Ridge

Restaurant & Lodge

Starters

Cesar Salad - Shaved parmesan, garlic croutons

Frisee- Radicchio Salad, confit apples, coffee-lavender cheddar, beets, sherry vinaigrette

Entrée

Porcini Mushroom Ravioli -All natural braised short rib ragout, crème fraiche

Cider Brined Pork Tenderloin – Vanilla infused sweet potato mousse, mixed vegetables, cranberry demi

Oven Baked North Atlantic Cod- Wild rice pilaf, mixed vegetables, citrus buerre blanc

Dessert:

Lemon mascarpone with fresh berries

Wine by the Glass

Chardonnay, Irony	\$8
Chardonnay Jason-Stephens	\$10
Pinot Grigio, Ca Donini	\$8
Riesling, Milbrandt	\$8
Pinot Noir, Mark West	\$8
Merlot, Milbrandt, Washington State 2012	\$9
Merlot, Jason-Stephens	\$10
Sauvignon Blanc, The Crossings	\$10
Muscadet, Sauvignon	\$7
Cabernet Sauvignon, Greystone	\$8
Cabernet Sauvignon, Columbia Crest H3	\$10
Syrah, Jason-Stephens	\$10
Malbec, Trivento	\$11
Lyeth, Red Blend	\$10



Local Farms Commitment:

We support local and regional farms

