



**FIREFALL
RANCH**
YOSEMITE

This menu is rooted in my experience growing up in Patagonia, Argentina where the cuisine is a harmonious blend of meditation, landscape and high-quality grass-fed animals that roam the region. Each meticulously curated dish presents a unique combination of elements, resulting in a culinary experience that pays homage to my heritage and culinary journey. From my table to yours.

CHEF ANGEЛИQUE CECILIE PEREAT

AMUSE-BOUCHE

BOSQUE

Squid Ink Puff Pastry, Filled with Calabrian Chili Pepper & Smoke Paprika Aioli

STARTERS

CRUDO DEL MAR WITH CAVIAR

Raw Yellowtail, Fennel, Golden berries, Citrus Basil Vinaigrette, Sterling Black Caviar (RW)

36

FRAGRANT OCTOPUS A LA PARRILLA

Galicia Coast of Spain, Grilled Octopus, Enoki Mushrooms, Wakame, Blackberry, Kombucha Cabbage Puree, Rosemary Oil (GF|DF)

34

VENISON TENDERLOIN

Venison Tenderloin served with Demi Glaze Port Pomegranate Sauce

32

SECOND COURSE

BEET SALAD

Chocolate, Hazelnut, Squid Ink-Honey Yogurt (GF|N)

18

ARTIST'S GREENS

Mixed Greens, Fuchsia Egg, Purple Potato, Tri-Color Cauliflower (V|GF|DF)

18

INTERMEZZO

CITRUS SORBET

Limoncello Sorbet, Shortbread Crumble (VN | GF)

ENTRÉES

RAVIOL AL HUEVO

Raviol Filled with Fresh Ricotta, Egg, Sage Brown Butter Sauce, Shaving of Cured Duck Egg, Truffles

32

FETTUCINE

House Made Tomato Fettuccine, Maine Lobster, Prawns with Grana Padano Rosa Sauce

42

FLOR DE LAS PAMPAS

Cauliflower, Black Rice, Prunes, Pistachios (VN | DF | N)

34

BRANZINO A LA PLANCHA

Grilled Mediterranean Sea Bass with Horta, Lemon (GF | DF)

45

OSSO BUCCO

Saffron Ricotta Gnocchi, Aged Ricotta, Gremolata

34

CHOPS & STEAKS

ELK BONE IN FRENCHED RACK

Wild Bone in Elk serve with Berry Bourbon Sauce

MP

PORK CHOP

16 oz. Bone-In Wild Boar Pork Chop, Smoke Apple Compote Preserve

MP

BONE IN FILET MIGNON, BONE MARROW BUTTER

(GF)

MP

LONG BONE TOMAHAWK RIBEYE, CHIMICHURRI SAUCE

(DF)

MP

ON THE SIDE

CREAMY TRUFFLE MASHED POTATOES

Truffles, Parmesan Cheese, Herbs, Garlic

18

GRILLED CHARRED KALE

Lemon, Pepper (GF | DF)

12

BLACK RICE

Garlic, Red Pepper (GF)

12

FORAGED LOCAL MUSHROOMS

Butter, Herbs (GF)

14

SEASONAL VEGETABLES

14

DESSERT

LAS LEÑAS

Chocolate, Pistachio Sponge Cake, Blueberry Coulis

27

FUEGO

Mango Curé, White Chocolate, Macadamia Nut, Raspberry Coulis

32