



Restaurant at Black Bear Inn

Tahoe Restaurant week Prix-Fixe Menu

Three courses, forty dollars

Salad of Watermelon + feta

salted pine nut praline, organic arugula, lemon + olive oil

Smoked Cod "Provençal fish soup"

rouille + garlic croutons

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### "Fettuccini al Funghi"

fresh semolina pasta, organic mushrooms, aged parmesan + parsley, truffle oil

### Fulton Valley Farms Chicken breast

fondant garnet yam, salt roasted beetroot, brussel sprouts + tarragon sauce

### Seared natural Leg of Lamb

parsnip puree, minted spinach, leek + pancetta, port jus

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"Lemon Posset"

Lemongrass poached pineapple, lemon curd sorbet

Valrhona bitter chocolate "Delice"

Licorice parfait, pear caramel

Located within the Black Bear Inn, 1202 Ski Run Blvd, South Lake Tahoe

Reservations (530) 327 9339 or www.tahoebblackbear.com/Restaurant.HTML