



CELEBRATION MENU

\$65

Choice of Starter

Elk Soup

Elk Sausage, Kale, Potato, Parmesan

House Salad

Mixed Greens, Red Wine Poached Figs, Dubliner Cheddar, Spiced Pecans, Fig Balsamic Vinaigrette

Caesar Salad

Romaine, Pecorino, Herb Crouton, Marinated Anchovy

Choice of Entrée

Brown Sugar Glazed Salmon

*Roasted Mushroom Risotto,
Charred Asparagus, Fontina Cheese*

\$18 Freemark Abbey Chardonnay 2018

Complex Aromas of Soft Vanilla, Fuji Apple, Lemon Curd. Palate is Full, Creamy, and Rich

House-made Pappardelle Pasta

*Roasted Mushrooms, Charred Cauliflower, Baby Kale,
Roasted Garlic Olive Oil, Red Chili*

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Complex Aromas of Soft Vanilla, Fuji Apple, Lemon Curd. Palate is Full, Creamy, and Rich

28 Day Aged 8oz Filet

Crispy Fingerling Potatoes, Honey Glazed Carrots, Cabernet Jus

\$19 Freemark Abbey Cabernet Sauvignon 2016

Full Body, Dark Berry and Cherry, Cocoa Powder, Herbs de Provence

Dessert

Goopy Apple Butter Cake

*Apple Butter Cake, Goopy Topping,
Bourbon Caramel Sauce, Vanilla Bean Ice Cream*

 **Gluten Free**

 **Vegetarian**



JANUARY 29 & 30, 2021

This January, join us for the 27th Annual Celebration of Tastes! Enjoy two full days of food and wine surrounded by the beauty of the Ozarks at Big Cedar Lodge. Featuring the Napa Valley-based Freemark Abbey, you'll take part in a one-of-a-kind wine & dine experience showcasing five of Freemark Abbey's wine labels as well as multiple culinary experiences by Big Cedar executive chef Ted Hill.