

Graham's at Squaw Valley

Appetizers

Calamari Genovese \$10

Dusted with a Blend of Flour and Cornmeal, Deep-fried and Tossed with Extra Virgin Olive Oil, Garlic, Lemon and Italian Parsley

Asparagus di Parma \$10

Steamed Asparagus Spears wrapped in Parma Prosciutto baked with Walnut Butter and Reggiano Parmesan

Beef Carpaccio \$12

Thinly Pounded Beef Tenderloin drizzled with Extra Virgin Olive Oil, Lemon Juice, Capers and Parsley

Papaya Shrimp \$ 14

Sautéed with Sweet Soy Sauce and served on Papaya with pineapple Salsa

King Crab Legs \$17

Brushed with Seasoned Yucatan Style Marinade with Sticky Rice

Special Seasonal Offering

Foie Gras \$20

Pan Seared "Canard du Foie Gras" In Cognac with Lingonberry Jam, Port Wine Reduction and Crostini

Paté Plate \$14

Chilled "Country French" Paté and Paté Terrines of Pork, Rabbit and Duck with Traditional Accoutrements

Soups and Salads

Seafood Chowder \$12

Rich, Creamy Chowder with Lobster, Clams, Prawns and Fresh Fish

Mixed Green Salad \$9

Organic Baby Greens, Cherry Tomatoes, Gorgonzola, Cucumber, Fried Leeks, Walnut, Dried Fruit with Balsamic Vinaigrette

Caesar Salad \$10

Served with White Anchovies

Crab Empanadas \$17

Dungeness Crab in Puff Pastry with Spicy Sherry Cream

Small Plates

Scallop Linguini \$17

Seared Sea Scallops, Garlic and Shallots, in a Spicy Tomato Sauce served over Linguini and Drizzled with Arugula Oil

Grilled Quail \$15

Sautéed Spinach and Fig Demiglaze

Eggplant Napoleon \$14

Baked Eggplant with Pine Nuts, Sun Dried Tomatoes, Roasted Garlic and Gorgonzola with a Balsamic Glaze

Cassoulet \$24

Country French White and Pancetta Casserole with Confit of Duck Leg, Venison Sausage and Stewed Pork

Flank Steak \$17

Flank Steak with Housemade Rub served with Madagascar Green Peppercorn and Blue Cheese Demi-Glaze. Served with Sweet Potato Fries

Chicken Roulade \$22

Baked Breast of Chicken Stuffed with Gorgonzola and Pine Nuts Served with a Marsala Wine Sauce with Porcini Mushrooms

Entrees

Salmon \$29

Grilled Salmon Served White Orange Glaze

Ono \$29

Grilled Hawaiian Ono served with Charmoula Sauce

Abi \$30

Rolled in Sesame Seed and Grilled Very Rare with Sweet Soy Sauce Cream Sauce

Duck Breast \$30

Sun Dried Cherry Demiglaze

Filet of Beef \$32

Grilled Beef Tenderloin Served with Wild Mushroom Demi Glaze and White Truffle Mashed Potatoes

Buffalo Rib Eye \$30

With Horseradish Cream Sauce

Entrée Split Charge \$5 □ 20% gratuity added to parties of 6 or more.