

Woodlands Restaurant

Eagle Ridge Resort and Spa

Executive Chef Randy Hoppman

Tasting Menu-Pick One Item from Each Group \$75

Or

Order À la Carte at Listed Price

I

Crispy Brussels Sprouts \$16

Maple Glaze | Nueske Bacon | Cotija Cheese | Scallion

Crab Cakes \$19

Spicy Mango Sauce | Lemon Caper Remoulade

Grilled Carrots \$16

Spicy Yogurt | Baby Greens | Sunflower Seed Crumble | Herb Pesto | Sherry Gastrique

Iowa Bison Tartare \$18

Horseradish Dressing | Cornichons | Pickled Red Onion | Cured Egg Yolk | Toast Points

II

Gnocchi Carbonara \$29

Celery Root Gnocchi | Nueske Bacon | Peas | Cured Egg Yolk | Pecorino Romano

Butternut Squash Ravioli \$44

Lobster | Scallop Pieces | Cherry Tomato | Champagne Cream

Chicken & Biscuits \$30

Airline Breast | Biscuit | Peas | Carrot | Beech Mushrooms | Sherry Reduction

III

Jerk Pork Tenderloin \$33

Butternut Squash Puree | Green Apple Relish | Root Beer Glaze | Baby Carrots

Salmon \$34

Plantain Pave | Charred Poblano Puree | Winter Fruits Salsa

Beef Short Rib Stroganoff \$34

Celery Root Gnocchi | Mushroom & Dill Cream Sauce | Seasonal Vegetable

Beef Tenderloin \$mkt

6 oz Prime | Potato Boxti | Truffled Onion Jus | Seasonal Vegetable

IV

MAY BE SUBSTITUTIONS BASED ON AVAILABILITY

Chocolate Cherry Torte \$8

Flourless | Luxardo Cherries | Salted Caramel | Pecan Crumble

Crème Brulee \$8

Berries | Whipped Cream

Carrot Cake \$8

Maple Cream Cheese | Pecans

Banana Cheesecake \$8

Nilla Wafer Crust | Peanut Butter Mousse | Whipped Cream

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.