

cedars

restaurant & lounge
at Tigh-Na-Mara Resort

GROUP DINNER MENU

INCLUDES COFFEE & TEA, SKILLET BREAD & HERB BUTTER

FIRST COURSE

choose one:

CAESAR SALAD

romaine, smoked bacon, herb croutons,
creamy garlic dressing, shaved asiago, parmesan cheese

FUNGI FLATBREAD

cream sauce, mushrooms, truffle oil,
red onion, mozzarella, arugula

BAKED BRIE

candied pecans, thyme, honey, rosemary pecan crackers

MAIN COURSE

choose one:

BEEF SHORT RIB & GNOCCHI

caramelized onion, mushrooms, pesto sauce, beef demi,
shaved parmesan 71

PROSCIUTTO WRAPPED CHICKEN THIGH (gf, df)

braised chicken thigh, pea risotto, seasonal vegetables,
mushroom & thyme chicken sauce 55

RIGATONI (v)

olive oil, asparagus, chick peas, grape tomatoes, red onion, parmesan,
asiago cheese, chili flakes, preserved lemon butter 54

CEDAR PLANK SALMON (gf)

lemon dill marinated, maple ginger sauce, brown rice pilaf,
seasonal vegetables 55

DESSERT

choose one:

FLOURLESS CHOCOLATE TORTE (gf)

chocolate & more chocolate, berry compote

NEW YORK CHEESECAKE

mix berry compote

CARROT CAKE (vegan, gf)

sweet coconut cream cheese,
roasted walnuts, cinnamon spices

All prices are exclusive of applicable taxes & gratuities. Subject to change.

Please note, since all our dishes are prepared to order, our kitchen operation may involve shared cooking and preparation areas. While we do our best to meet any dietary or allergy restrictions, we cannot guarantee that any menu item can be completely free of allergens.