

APPETIZER

SASHIMI COMBO/ YVG-BREWED TAMARI,
SEAWEED SALAD, HOUSE-MADE PICKLED GINGER,
FRESH WASABI 24

CRABAPPLE SMOKED LAMB RIBS/
PICKLED DAIKON RADISH, FRIED GARLIC,
THAI CARAMEL 15

NORTHERN THAI CHICKEN LARB/
ROMAINE, WILD MUSHROOM, TOMATO,
MINT, TOASTED SUSHI RICE,
PALM SUGAR VINAIGRETTE 15

SHOCKEY'S BEEF TARTARE/ SUMAC, OLIVE OIL,
CAPERBERRY, 69 DEGREE EGG, HARISSA,
GRILLED BAGUETTE 22

SALAD

BEETS AND GREENS/
APPLEWOOD SMOKED BLUE CHEESE,
HONEYCRISP APPLE, DRIED BLUEBERRY,
BLACK PEPPER PISTACHIO,
LEMON-HONEY VINAIGRETTE 10

BABY GREEN CAESAR/ PECORINO,
BLACK GARLIC BUTTERED CROUTON,
PRESERVED LEMON DRESSING 8
ADD WHITE ANCHOVY 2 EACH

SPINACH/ BLISTERED TOMATO, RED ONION,
AMALTHEIA CHEVRE, TOASTED PEPITA,
WARMED CHORIZO DRESSING 9



YELLOWSTONE

Valley Lodge & Grill