

IN-ROOM DINING MENU

AVAILABLE 12:00PM - 9:00PM

STARTERS

C A V I A R
by Tsar Nicoulai

Reserve 160

Golden Osetra 220

Blinis. Crème Fraîche. Shallot. Meyer Lemon. Chive. Chips. Salsa. Guacamole. 16

Big Sur Ceviche Local Fisherman's Catch. Avocado Crema. Cucumber. Garden Herbs. 26

Cheese Board Quince Preserves. Candied Walnuts. Pumpkin Seed Lavash Crackers. 45

Baby Green Salad Citrus Vinaigrette. Pistachios. Goat Cheese. Sour Cherries. 18

Market Kale Salad Kale. Shaved Brussel Sprouts. Almonds. Panko. Post Ranch Dressing. 18

Asian Chicken Salad Sesame + Ginger Dressing. Romaine Lettuce. Mandarins. Crispy Wontons. Togarashi. Scallions. 23

S A N D W I C H E S | Choice of Potato Chips, French Fries, Baby Greens, or Kale Salad.

Niman Ranch Burger

Roasted Mushrooms. Swiss Cheese. Truffle Aioli. Pickled Red Onions. Romaine Lettuce. Toasted Challah Bun. 28

Fried Chicken Katsu Sandwich

Togarashi Aioli. Unagi Sauce. Romaine Lettuce. Toasted Challah Bun. 26

DESSERT

Ice Cream Bar 12

Frozen Valrhona Dark Chocolate Pudding.

Chocolate Tart 14

Pink Peppercorn. Vanilla Chantilly. Big Sur Sea Salt.

Basque Cheesecake 29

Vanilla Chantilly. Graham Tuile. Seasonal Fruit. (Serves Two)

HEARTH

Mushroom Flatbread Wild Mushrooms. Roasted Garlic. Bechamel Sauce. Fines Herbes. 21

Tomato + Basil Flatbread Farm Tomatoes. Mozzarella Cheese. Garden Basil. 17

Pepperoni Flatbread Marinara. Mozzarella + Hollyhock Cheeses. 19

Steak Frites Niman Ranch Flat Iron. Cultured Herb Butter. Pommes Frites. Truffle Aïoli. 34





STARTING AT 5:30PM (please allow for a minimum of 1-hour preparation time)

A shared experience that highlights the seasonal bounty of our Chefs Garden and our relationships with local growers.

Boneless Ribeye 220

Local Fisherman's Catch 185

Fogline Farms Whole Chicken 165

Whole Roasted Hen of the Woods Mushroom 110

Niman Ranch Lamb Rack 215

Includes:

Market Kale Salad. Ad Astra Bread. Roasted Vegetables. Basque Cheesecake.

