



IN-ROOM DINING MENU

AVAILABLE 12:00PM – 9:00PM

CAVIAR | *Tsar Nicoulai*

Reserve 160

Golden Osetra 220

Blinis. Crème Fraîche. Meyer Lemon. Chive.

S T A R T E R S

Chips. Salsa. Guacamole. 14

Heirloom Popcorn 10

Big Sur Ceviche *Local Fisherman's Catch. Avocado Crema. Cucumber. Garden Herbs.* 24

Chefs Garden Crudité *Baby Carrots. Marble Potatoes. Gem Lettuces. Lemon Cashew Cream.* 22

Salumi Board *Pickles. Beer Mustard. Toasted Ciabatta* 38

Cheese Board *Fruit Preserves. Candied Walnuts. Pumpkin Seed Lavash Crackers.* 38

Naan + Dips *Harissa Pipérade. Smoked Eggplant. Roasted Garlic Hummus.* 28

Caesar Salad *Little Gems. Boquerones. Parmesan Cheese. Croutons. Chives.* 18

Spring Lettuce Salad *English Cucumbers. Shaved Radish. Brokaw Avocado. Post Ranch Dressing.* 18

S A N D W I C H E S | *Choice of Potato Chips. French Fries. Mixed Baby Lettuces.*

Niman Ranch Burger *Bacon. American Cheddar. Avocado. Pickled Onions. Dijonnaise. Toasted Challah Bun.* 28

Spicy Fried Chicken Sandwich *Chipotle Aioli. Baby Romaine Lettuce. Toasted Challah Bun.* 26

Brie Baguette *Granny Smith Apples. Baby Arugula. Beer Mustard Aioli.* 23

Baker's Bacon Sandwich *American Cheddar. Gem Lettuce. Tomato. Avocado. Pickles. Dijonnaise. Ciabatta Bun.* 26

DESSERT

Ice Cream Bar 12

Garden Mint. Frozen Chocolate Pudding.

Chocolate Tart 14

Pink Peppercorn. Vanilla Chantilly.

Big Sur Sea Salt.

Tres Leches 29

Garden Lemon Balm. Coconut.

Summer Fruits.

(Serves Two)

H E A R T H

Prosciutto Flatbread *Marinara. Smoked Mozzarella Cheese. Baby Arugula.* 23

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

Goat Cheese Flatbread *Balsamic Caramelized Onions. Wild Arugula.* 19

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

Pepperoni Flatbread *Marinara. Mozzarella + Hollyhock Cheeses.* 19



RANCH DINNER FOR TWO

AVAILABLE STARTING AT 5:00PM
(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.

Included:

Garden Lettuce Salad, House-baked Bread, Market Vegetables, Basque Cheesecake

Boneless Ribeye

220

Local Fisherman's Catch

185

Fogline Farms Whole Chicken

165

Whole Roasted Lion's Mane Mushroom

110

Dry-Aged Lamb Rack

185