



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. 16

Heirloom Popcorn 10

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

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

Salumi Board *Pickles. Whole Grain Mustard. Toasted Ciabatta* 38

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

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

Chicory Salad *Pickled Kumquats. Fennel. Citrus Vinaigrette.* 18

Winter Salad *Kale. Shaved Brussel Sprouts. Almonds. Post Ranch Dressing.* 18

S A N D W I C H E S | *Choice of Potato Chips. French Fries. Winter Salad.*

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

Fried Chicken Katsu Sandwich *Togarashi Aioli. Unagi Sauce. Romaine Lettuce. Toasted Challah Bun.* 26

Baked Brie Sandwich *Granny Smith Apples. Baby Arugula. Whole Grain Mustard.* 23

Toasted Prosciutto Sandwich *Olive Tapenade. Smoked Mozzarella. Pickled Onions. Romaine Lettuce. Dijonnaise.* 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.

H E A R T H

Smoked Salmon Flatbread *Cream Cheese. Dill. Pickled Onions. Fried Capers. 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

“Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.”



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:

Winter Salad, Ad Astra Bread, Roasted Vegetables, Bananas Foster Bread Pudding

Boneless Ribeye

220

Local Fisherman's Catch

185

Fogline Farms Whole Chicken

165

Whole Roasted Lion's Mane Mushroom

110

Niman Ranch Lamb Rack

215