



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. Zaalouk. Roasted Garlic Hummus.* 28

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. Fried Wontons. Togarashi. Scallions.* 23

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

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

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

“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:

Market Kale 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