



# ALL-DAY DINING MENU

AVAILABLE 12:00PM – 9:00PM

## S T A R T E R S

### 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

**Caprese Salad** *Heirloom Cherry Tomatoes. Aged Balsamic. California Olive Oil. Garden Herbs.* 21

**Garden Harvest Plate** *Naan. Zaalouk. Cannellini Bean Purée. Giardiniera.* 28

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

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

**Spring Market Salad** *Butter Cake Lettuce. Avocado. Romano Beans. Sugar Snap Peas. Pickled Sweet Peppers. Shaved Red Onion. 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 Spring Market 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

### **Italian Cold Cut Wrap**

*Mortadella. Sopressata. Provolone. Giardiniera Mayo. Artichoke Spread. Lettuce. Tomato. Onion.* 23

## D E S S E R T

**Paleta** 12

*Lime. Garden Berries.*

**Chocolate Tart** 14

*Pink Peppercorn. Vanilla Chantilly.  
Big Sur Sea Salt.*

**Basque Cheesecake** 18

*Vanilla Chantilly. Graham Tuile.  
Seasonal Fruit.*

## 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

**Steak Frites** *Niman Ranch Flat Iron. Black Truffle Butter. Pommes Frites. Truffle Aioli.* 34



PLEASE DIAL EXTENSION 302

*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

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 Lion's Mane Mushroom**

**110**

**Niman Ranch Lamb Rack**

**215**

**Includes:**

*Spring Market Salad. Ad Astra Bread. Roasted Vegetables. Twice-Baked Potato. Seasonal Garden Fruit Galette.*



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