

# Sample Lunch Items

POST GALLERY • IN-ROOM DINING • PICNIC-STYLE TO-GO  
DAILY 12:00–5:00PM

*Choose from wraps, salads and sandwiches to savor in the Post Gallery,  
in your room or taken to-go and enjoyed amidst the beauty of Big Sur.*

## Make it a Wrap, Salad, or Sandwich

CHOOSE A BASE

### Southwest Fiesta

*romaine lettuce. grilled corn. pickled red onion.  
black beans. avocado. cotija cheese.  
lime & tajin vinaigrette.*

### Citrus Beet Bliss

*arugula rucola. roasted beets. avocado. winter citrus.  
goat cheese. garden mint.*

### Mediterranean Medley

*lacinato kale. tomato. cucumber. marinated  
artichoke. feta cheese. creamy dill dressing.*

### Autumn Harvest

*bloomsdale spinach. roasted delicata squash.  
market apple. shaft ellis bleu cheese.  
champagne vinaigrette.*

### Napa Fusion

*shredded napa cabbage. radish. pickled shishito  
peppers. cilantro. roasted peanut & sesame  
dressing.*

ADD A PROTEIN

Mary's Organic Chicken

Ora King Salmon

Niman Ranch Flat Iron Steak

Hodo Foods Marinated Yuba



*culinary director*  
REYLON AGUSTIN

*executive chef*  
HOON KANG

*chef de cuisine*  
JASON WOODALL

At Post Ranch Inn, our dishes celebrate sustainability through the coastal bounty of Big Sur and our neighboring communities. To learn more about our relationships with local farmers & purveyors, scan this code:



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# Sample Dinner Menu

POST GALLERY • IN-ROOM DINING  
DAILY 5:00–9:00PM

*A robust cocktail menu and wine list are also available. For those dining in the Post Gallery, advance reservations are required: (831) 667-2200.*

## Harvest

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Celery Root Salad  
*pomegranate. arugula.  
ricotta salata. green  
peppercorn vinaigrette.*

Sweet Gem Lettuces  
*parmesan. boquerones. tahini &  
cashew dressing.*

Warmed Beets  
& Winter Apple  
*heirloom grains. tahini. blood  
orange vinaigrette.*

Crispy Artichokes  
*roasted garlic & lemon aioli.*

Mushroom Tart  
*truffled pecorino. aged balsamic.*

## Hook

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Dungeness Crab Toast  
*charred rapini. anchoiade.*

Pan-Seared Pacific Bass  
*braised salsify. fennel. rapini.  
roasted garlic nage.*

Monterey Squid  
& Spanish Chorizo  
*rancho gordo beans. nasturtium  
salsa verde.*

Ora King Salmon  
*roasted sunchokes. winter citrus  
& champagne beurre blanc.*

## Hunt

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Beef Tartare  
*shallot vinaigrette. black truffle  
dressing. cured farm egg yolk.*

Duck Leg Confit  
*candied kumquats. medjool dates.  
california pistachio.*

Roasted Pork Belly  
*sautéed apples. delicata squash.  
celery root soubise.*

Fogline Farms Chicken  
*glazed new potatoes chanterelle  
mushrooms. pickled onion. frisée.*

Tagine of Lamb  
*apricot. harissa. pearl cous cous.  
marcona almonds.*



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