

IN ROOM DINING

BREAKFAST

AVAILABLE 7:30AM-11AM DAILY

Dial 203 from your room, or Text 831.200.4365 to Order

ON THE LIGHTER SIDE

HEMP HEART PUDDING VG

Oat Milk | Nuts & Seeds | Dried California Stone Fruits | Oats

GREEK YOGURT PARFAIT V GF NF

Macerated Blueberries | Goji Granola

PASTRY BASKET NF

Fresh Baked Pastries | Gluten Free Garden Bread | House Made Jam

STEEL CUT OATMEAL VG NF

Brown Sugar | Raisins

LOX AND BAGEL NF

Wheat Bagel | Horseradish Cream Cheese | Pickled Onion | Capers

MASHED AVOCADO VG NF

Local Seeded Bread | Radish | Sprouts | Sunflower Seeds | Arugula

*Add Farm Egg Any Style

TRADITIONAL

VENTANA BREAKFAST NF

Two Farm Eggs | Fingerling Potatoes | Grilled Bread
Choice of Bacon, Pork Sausage, Chicken Sausage or Hot Link

CHORIZO SCRAMBLE GF

Potatoes | Onion | Scrambled Farm Egg | Cilantro | Guacamole
Queso Fresco | Tomato

WHITE OMELETTE FLORENTINE V GF NF

Wild Mushroom | Spinach | Cherry Tomato | Garden Greens
Midnight Moon

ROASTED CHICKEN HASH GF NF

Poblano | Sweet Potatoes | Pickled Shallot | Chili Aioli | Queso Fresco

FRENCH TOAST V NF

Macerated Blueberries | Basil | Elderflower | Crème Fraiche | Streusel

BIG SUR BENEDICT NF

2 Perfectly Poached Eggs | English Muffin | Spinach | Canadian Bacon

LUNCH

AVAILABLE 11:30AM-3PM DAILY

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VENTANA TORTILLA SOUP

GF NF

Grilled chicken | Monterey Jack
Crisp Tortilla Strips | Cilantro

GUACAMOLE AND CHIPS

VG GF NF

Tres Chiles salsa

BLISTERED PEPPERS

V GF NF

Agave | Cotija | Tajin | Lime

CHICKPEA AND HARISSA HUMMUS

VG GF NF DF

Pita Bread | Olive Oil | Cornichon | Olives | Herb Puree

GRILLED VEGETABLE SALAD

GF NF

Little Gem Lettuce | Frisée | Goat Cheese | Garden Tomatoes
| Grilled Squash | Carrots | Radish | Black Beans |
Oregano Vinaigrette

KALE AND LITTLE GEM CAESAR SALAD

V NF

Roasted Poblano | Avocado | Pico De Gallo | Caramelized
Onion | Cotija Cheese | Cilantro | Crisp Tortilla Strips |
Lemon-Garlic Dressing

QUESADILLA

V NF

Oaxaca Cheese | Grilled Onions | Sour Cream
Guacamole | Tres Chilis Salsa

+Grilled Chicken or Smoked Tri Tip

GRILLED FISH TACOS

NF GF

Cabbage Slaw | Pico De Gallo | Avocado Crema
Pickled Onions | Corn Tortillas

VENTANA BURGER

NF

Lettuce | Tomatoes | Pickled Red Onions | Swiss Cheese
Ventana Sauce | Tajin Fries

SPICY FRIED CHICKEN SANDWICH

NF

Jalapeno Jack | Gem Lettuce | Pepperoncini | Piquillo
Pepper | Pickled Red Onions | Chipotle Aioli

MOLE CHICKEN WINGS (6)

NF

Cilantro Ranch | Pickled Carrots and Onions

MARINATED CHURRASCO

NF

Shaved Red Onion and Cilantro Salad | Chimichurri
Cilantro-Lime Rice

CHANNEL ISLAND SWORDFISH

NF

Organic Market Vegetables | Lemon Dressing
Orange and Fennel Salad

V=Vegetarian / VG=Vegan / VO=Vegan Option / NF=Nut Free / GF=Gluten Free / DF=Free

The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. Please notify your server if you have any allergies or require special food preparation; we will make every attempt to accommodate your needs.

IN ROOM DINING
DINNER
AVAILABLE 5PM-10PM DAILY

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VENTANA BURGER Lettuce, Tomatoes, Pickled Red Onions, Swiss Cheese, Ventana Sauce, Tajin Fries **NF/VO**

HARVEST LETTUCES Hass Avocado, Pickled Shallot, Green Goddess Dressing, Brioche Crumble **V/VO/NF**

A SALAD OF AUTUMN TURNIPS Smoked Local Fish, Poppy Seed Dressing **GF/NF**

ORGANIC CARROTS Preserved Apricots, Toasted Pine Nuts, Sumac Yogurt Carrot-Miso Dressing **GF/V**

SPICY FRIED CHICKEN SANDWICH Jalapeño Jack, Lettuce, Pepperoncini, Pickled Onion, Chipotle Aioli **NF**

FOGLINE FARMS CHICKEN Tokyo Turnips, Quince, White Chanterelle Mushrooms Gnocchi, Yeasted Chicken Jus **NF**

BEEF RIBEYE Potato au gratin, Asparagus, Asparagus Purée Bordelaise **GF/NF**

PAN ROASTED SABLEFISH Butternut Squash, Apple, Speck Ham **GF/NF**

SAFFRON GNOCCHI SARDI Confit Chicken, Crushed Tomato, Aleppo Pepper, Beemster Cheese

GRILLED TOFU Summer Vegetable Stew, Minestrone Sauce **VG/NF/DF**

CAULIFLOWER STEAK Quinoa, Smoked Grapes, Corn Relish, Sherry Vinaigrette **NF/GF/VG**

Simply Prepared

CHOOSE ONE FROM EACH CATEGORY TO CREATE A BALANCED ENTRÉE USING FRESH AND LOCAL INGREDIENTS

PROTEINS

Fog Line Farms Chicken

Rockfish

Beef Ribeye

VEGETABLES

Organic Carrots in Their Own Juice

Roasted Root Vegetables

Beans and Peas

STARCHES

Potato Puree

Stone Ground Polenta

Steamed Rice

DESSERT

SEASONAL GALETTE **V/NF**

local fruit filling, crème fraîche ice cream

LEMON TART

whipped ricotta, blueberry basil ice cream, espelette honey

CARROT CAKE

cheesecake mousse, bourbon caramel walnuts

S'MORES TACO

cinnamon-sugar sablé, valrhona chocolate cremeux, vanilla bean caramel sauce, smoked chocolate ice cream, brown sugar crumbles

DULCEY BAV **GF**

Autumn Berry, Dark Chocolate Biscuit, Raspberry Rose Sorbet

BRÛLÉE **GF**

Dried Meringue, Berries

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