

IN ROOM DINING

BREAKFAST

AVAILABLE 730AM-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 BENEDICTS 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

CHARRED CARROT AND POBLANO HUMMUS

VG GF NF DF

Tortilla Chips | Lemon Oil

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 Chiles 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

Chorizo | Oaxacan Cheese | Caramelized Onions | Pickled Lettuce | Dijonnaise | Tajin Fries

ADOBO MARINATED GRILLED CHICKEN SANDWICH

NF

Jalapeno Jack | Pico De Gallo | Gem Lettuce | Roasted Poblano | Piquillo Pepper 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

IN ROOM DINING
DINNER
AVAILABLE 5PM-10PM DAILY

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VENTANA BURGER Chorizo, Oaxacan Cheese, Caramelized Onions, Pickles, Lettuce, Dijonnaise, Tajin Fries **NF**

HARVEST OF LETTUCE Black Fruits, Hazelnuts, Beets, Ricotta, Aged Balsamic Vinaigrette **GF/V**

FOUR ORGANIC HEIRLOOM MELONS Laqueria Prosciutto, Big Rock Bleu Cheese, Lime, Olive Oil **GF/NF**

ORGANIC CARROTS Humboldt County Huckleberries, Toasted Pine Nuts, Carrot-Miso Dressing **GF/V**

ADOBO MARINATED GRILLED CHICKEN SANDWICH Jalapeño Jack, Pico De Gallo, Gem Lettuce, Roasted Poblano, Piquillo Pepper Aioli **NF**

FOGLINE FARMS CHICKEN **NF** Delta Asparagus, Gnocchi, Yeasted Chicken Jus, Charred Hops

BEEF STRIPLOIN King Trumpet Mushrooms, Frisée, Sauce Bordelaise **GF/NF**

MONTEREY BAY SABLEFISH Fennel Barigoule, Cranberry Beans, Herbal Nage **NF**

ORGANIC SWEET CORN CAVATELLI Chorizo, Lime, Cilantro **NF**

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

ROASTED 898 SQUASH **NF/GF/VG** Quinoa, Smoked Grapes, Corn Relish, Sherry Vinaigrette

Simply Prepared

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

PROTEINS

Fog Line Farms Chicken

Filet of Bass

Grilled Prime Beef

VEGETABLES

Organic Carrots in Their Own Juice

Steamed and Dressed Local Peas and Beans

Organic Baby Squash with Curried Vinaigrette

STARCHES

Olive Oil Potato Puree

Stone Ground Polenta

Steamed Brown 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
Mr. Black Coffee Liqueur

FLOURLESS CHOCOLATE TORT **NF GF**

blackberry, passion fruit crème, coco nougatine

BRÛLÉE **GF**

guanaja ganache, dried meringue, berries

V=Vegetarian/VG=Vegan/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.

