

# 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 BENEDICT NF

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

# LUNCH

AVAILABLE 11:30AM-3PM DAILY

Dial 203 from your room, *or* Text 831.200.4365 to Order

## 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

## MARKET CATCH OF THE DAY

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

Dial 203 from your room, or Text 831.200.4365 to Order

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 VNF

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

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.