



# IN ROOM DINING

## Breakfast

Available 7:30-11:00 AM

Dial 203 or Text 831-200-4365 to Order

### Traditional Breakfast

#### VENTANA BREAKFAST

Two Farm Eggs | Hash Browns  
Choice of Bacon or Sausage  
Lemon Shallot Dressed Lettuces

#### HUEVOS RANCHEROS

Two Farm Eggs | Stewed Black Beans  
Corn Tortillas | Ranchero Sauce

#### ORGANIC STEEL CUT OATS

Apple Butter and Maple | Mascarpone

### Lighter Breakfast

#### VENTANA GRANOLA & YOGURT

#### SANTA CRUZ GRAPEFRUIT

Raw Sugar Brulee

#### HEMP HEART PUDDING

Almonds | Pepitas | Cherries

#### ORGANIC FRUIT

The Best of the Season

#### FRESH BAKED PASTRIES

Sweet and House Made Pastries

#### VEGETABLE SCRAMBLE

Tofu | Kale | Maitake Mushrooms | Avocado  
Winter Squash

#### CROQUE MADAME

Piled Hobbs Ham | Gruyere Cheese  
Mornay Sauce | Sourdough Bread | Sunny Up Egg

#### SHAKSHUKA

Slow Baked Farm Eggs | Kale | Tomato  
Jalapeno | Lime | Cilantro

#### STOUT WAFFLE

Bananas | Cajeta | Spiced Pecans | Pure Syrup

### Sides

#### FOGLINE FARMS SAUSAGE

#### AVOCADO

#### BAKERS BACON

#### SOFT BOILED EGG

#### POTATO HASH BROWNS

#### GRIDDLED MUSHROOMS



*pricing excludes beverage, taxes and 22% service charge*



# IN ROOM DINING

## Lunch

*Available 11:30 AM-3:00 PM*

### Sandwiches

*Choice of Hand Cut Chips, Fries, or Side Salad*

#### VENTANA BURGER

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

#### PRESSED ALMOND BUTTER AND JELLY

House Made Almond Butter | Cherry Jam  
Sourdough Bread

#### VENTANA TUNA MELT

Arugula Pesto | Confit Local Tuna | Avocado  
Lemon Aioli | Gruyere Cheese

#### GRILLED CHEESE

Point Reyes Toma | Sourdough Bread | Marin Brie  
Central Coast Goat Gouda

#### MARKET VEGGIE CLUB

Roasted Eggplant | Cucumber | Red Peppers  
Radish Sprouts | Hummus | Gluten Free Bread

### Soups and Salads

#### CHICKEN NOODLE SOUP

Organic Baby Vegetables | House Made Cavatappi  
Slow Braised Fogline Chicken

#### TOMATO BISQUE

Other Brother Olive Oil | Farmers Market Basils

#### COUNTY LINE LITTLE GEM LETTUCES

Dill | Pickled Onion | Buttermilk Dressing

#### VENTANA COBB

Avocado | Hard Boiled Egg | Bakers Bacon  
Chicken | Cherry Tomatoes | Point Reyes Blue Cheese  
Little Gem and Bib Lettuces | Brown Derby Vinaigrette

#### MIXED MARKET LETTUCES

Simple Dressed in Meyer Lemon and Shallot Vinaigrette

## Snacks

#### SALUMI AND PROSCIUTTO

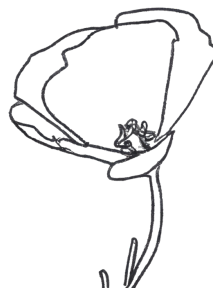
House Made Pickles  
Beer Mustard  
Toasted Sourdough

#### CALIFORNIA CHEESE

Three Varieties  
Seasonal Fruit Preserves  
Sea Salt Crackers  
Dried Organic Fruit

#### HOUSE MADE TORTILLA CHIPS

House Made Roasted Salsa  
Guacamole



*pricing excludes beverage, taxes and 22% service charge*



# IN ROOM DINING

## Dinner

*In Suite Dinner Available 5:30-10:00 PM*

Add an additional entree for an additional \$25

**Whole Roasted Fogline Farm Chicken**

**Today's Market Catch**

**Harris Ranch Beef Ribeye**

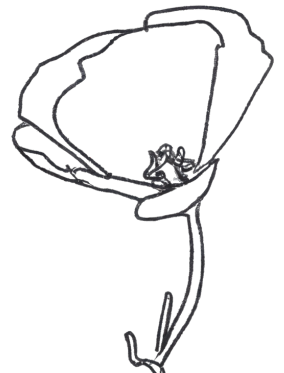
### Dinner Includes

Chive Potato Rolls

Market Vegetables

Potato Puree

Mixed Greens  
with  
Dijon Vinaigrette



*pricing excludes beverage, taxes and 22% service charge*

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. Through 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

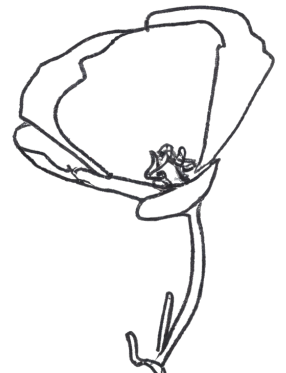
## Beverage

### Wine

Sellback Oster Reisling	21
Tondre Chardonnay	15
Tondre Pinot Noir	20
Massolino Nebbiolo	24
Turnbull Cabernet Sauvignon	28

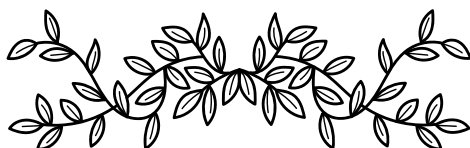
### Beer

Madre Desert Water "Grapefruit & Yerba Santa"	14
Madre Desert Water "Mushroom, Sage & Honey"	14
Coronado Brewing "Weekend Vibes" IPA	14
East Brother "Bo Pils" Pilsner	12
Monterey Beer Lager	9
Sincere Dry Apple Cider	14
Brewdog Non-Alcoholic Hazy IPA   8	



*pricing excludes beverage, taxes and 22% service charge*

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. Through 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

## DESSERT MENU

### **APPLE STREUDEL**

Cinnamon Apple Pie Filling | Vanilla Ice Cream | Gluten Free Crumble

### **DARK CHOCOLATE BROWNIE**

Valrhona Chocolate | Big Sur Sea Salt

### **VENTANA CHOCOLATE CHIP COOKIES**

Topped with Big Sur Sea Salt

### **ICE-CREAM AND SORBET FLIGHT**

Please Ask your Server for the Daily Selections

