



## IN ROOM DINING

Our in-room dining menu is a true reflection of Big Sur's rugged coast, boasting diverse flavors with curated local ingredients.

Our 160 acre resort requires that your meal travels a considerable distance from our restaurant kitchen to your door. We do our best to ensure it arrives in the best possible condition to preserve flavor, quality, and integrity. While not every item travels equally well across the property, each menu items has been designed and packaged thoughtfully, reflecting our commitment to delivering the best possible dining experience.

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Breakfast | 7:30 - 11:00 AM

Lunch | 11:00 AM - 3:00 PM

Dinner | 5:00 - 9:00 PM

Late Night | 9:00 PM - 7:00 AM

*Dial 203 or Text 831-200-4365 to Order*

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*delivery fee of \$10.00 will be added to your order*

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# IN ROOM DINING

## Beverage

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### Illy Coffee

Americano  
Cappuccino  
Latte  
Mocha  
Decaf

### Dammaan Tea

BLACK TEAS

Breakfast  
Earl Grey  
Chai-Mille Collines

GREEN TEAS

Vert Gunpowder  
Vert Menthe  
Vert Jasmin  
HERBAL / DECAF  
Menthe Poivree  
Citrus Rooibos  
Passion Framboise  
Chamomile

### Soft Drink

Lemonade  
Iced Tea  
Coke  
Diet Coke  
Sprite  
Root Beer

### Wine

2023 Chandon Rose | 20  
Bollinger - Special Cuvee Brut | 35  
2023 Jermann - Pinot Grigio | 16  
2023 Museion - Sauvignon Blanc | 23  
2023 Museion - Rose | 20  
2023 Henri & Gilles Buisson Bourgogne -  
Chardonnay | 17  
2022 Flowers - Pinot Noir | 25  
2018 J. Moss Wines - Cabernet Sauvignon | 26  
2020 Fratelli Seghesio - Barolo Castelletto | 26

### Beer

Baladin "L'Ippa" IPA, Piemonte, IT | 14  
Baladin "Nazionale" Blonde Ale, Piozzo, IT | 14  
Hanabi "Hana" Pilsner Style Lager Edition  
#008, Napa, CA | 31  
Hanabi "Edlewiss" Pilsner Style Lager Summer  
2024, Napa, CA | 31  
Modelo Especial | 8  
Coronado Brewing "Weekend Vibes" IPA | 14  
East Brother "Bo Pils" Pilsner | 12  
Monterey Beer Lager | 9  
Sincere Dry Apple Cider | 14

### Non-Alcoholic

Athletic Brewing N/A "Run Wild" IPA | 8  
Athletic Brewing N/A "Cerveza Atletica"  
Light Copper | 8

### Bottled Cocktails

*\*house made serves approx. 2.5*  
Elixir Of Love | 60  
Astrology Elixir | 60

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## Breakfast

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### **Assorted Mini Pastries**

seasonal jam & whipped butter | v

### **Seasonal Fruit Plate**

carved seasonally available fruit, agave lime syrup | pb

### **Greek Yogurt Bowl**

house granola, seasonal jam, berries, local honey | v, gf  
+ *substitute plant-based coconut yogurt*

### **Avocado Tartine**

smashed avocado, preserved tomato, sprouts  
za'atar, lemon oil | pb  
+ *add poached egg\* or plant-based "just eggs"*

### **Heirloom Wheat Waffles**

sumac macerated strawberries, maple syrup  
vanilla white chocolate cremieux | v

### **Ventana Breakfast\***

two glaum ranch eggs any style, tuscan potatoes  
choice of breakfast meat and toast  
+ *substitute plant-based "just eggs"*

### **California Frittata\***

local mushroom, roasted tomato, melted leeks  
goat cheese | v, gf  
+ *substitute plant-based "just eggs"*

PB = PLANT BASED | V = VEGETARIAN | GF = GLUTEN FREE | N = CONTAINS NUTS

*Please support our commitment to reducing food waste. By ordering mindfully you, can contribute to a better planet.  
Start small and savor each bite. Thank you for joining us in creating a more sustainable future, one dish at a time.*

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.

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**Alila** | VENTANA  
BIG SUR

# IN ROOM DINING

## Lunch

*Available 11:00 AM-3:00 PM  
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### **Little Gem Salad**

breadcrumb, parmigiano, green goddess | v

### **California Vegetable Salad**

local seasonal produce, organic spring greens  
ventana vinaigrette, sheep's milk feta | v, gf  
*(can be made plant based)*

### **Hummus Bil-Tahini**

california olive oil, crispy chickpeas, za'atar  
baby crudité, pita crisps | pb

### **Carbonara Pizza**

pancetta, hen's yolk jam\*, pecorino mornay  
black pepper

### **Margherita Pizza**

san marzano, stracciatella, basil pesto | v, n

### **Wagyu Meatball & Calabrian Sausage**

creamy polenta, pepperonata, fennel & arugula salad | gf

### **Mediterranean Grain Bowl**

hulled wheat, seasonal squash, pesto  
chickpeas, pearl onions, tuscan kale | v, n  
*(can be made plant based)*  
+ *add fish of the day\*, shrimp\*, chicken, or tofu*

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BIG SUR

# IN ROOM DINING

## Dinner

Available 5:00-9:00 PM  
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### Salads

**Fennel & Citrus Salad**

baby farm greens, castelvetrano  
olives, fennel, california citrus  
ventana vinaigrette | pb, gf

**Lacinato Kale Salad**

baby kale, watermelon radish  
sugar snap peas, meyer lemon tahini  
dressing | v, gf

**Heirloom Caprese**

stracciatella, pistachio, pistou  
mustard greens, white balsamic  
reduction | v, gf, n

### Desserts

**Chocolate Mocha Cake**

mocha mousse, fresh berries | gf

**Ventana Chocolate Chip Cookies**

topped with big sur sea salt | v

**Ventana Sorbet**

lemon, white sage & pear sorbet  
california olive oil drizzle, lavender  
big sur sea salt | pb

### Entrees

**Santorini Burger**

niman ranch beef, whipped feta  
tzatziki, charred red onion, tomato  
jam, brioche, wedge potato fries

**Campanelle Pasta**

lamb bolognese, ricotta salata  
herb gremolata

**Ricotta Cavatelli**

broccoli rabe, pork sausage  
chili flake, pecorino romano  
*(can be made vegetarian)*

**Fogline Farms Chicken**

fennel pollen, charred summer  
beans, mushroom, polenta cake  
nduja vinaigrette | gf, contains pork

**Pesce**

seasonal catch of the day  
artichoke barigoule, white bean  
puree, pea tendrils | gf

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## Late Night

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### Artisanal Cheese & Charcuterie

mustard, house-made jam, cornichons  
crackers, marcona almonds

### Smoked Turkey Wrap

shaved turkey, lettuce, swiss  
cheese, bacon, tortilla

### Harissa Hummus

pita bread, cornichon | pb

### Ventana Chocolate Chip Cookies

topped with big sur sea salt

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