LUNCH / DINNER

CHARCUTERIE AND CHEESE
assorted variety of cured meats and local cheeses, traditional accompaniments

ORGANIC GREEN SALAD

garden crudité, mixed greens, avocado citrus dressing
sunflower seeds

CLASSIC CAESAR

romaine, grana padano, crouton

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recommended to add to any salad : organic grilled chicken or artic char

CHICKEN BONE BROTH

cider vinegar, rosemary, turmeric

MARINATED MUSHROOM PANINI

piquillo pepper, laura chenel chèvre, arugula, red onion, arugula

VENTANA BURGER

dijonnaise, fontina, house pickles, arugula, bacon-onion jam, fries

ARTIC CHAR

polenta, succotash, red pepper vinaigrette

ORGANIC CHICKEN PAILLARD

arugula, garden crudité, green ranch

DESSERT

CARROT CAKE

cream cheese mousse, bourbon-caramel walnuts

APPLE GOAT CHEESE TART

fresh apple salad, candied walnuts, balsamic glaze

DULCEY BRÛLÉE

chocolate sable, apricot, guanaja ganache
meringue

SEASONAL FRUIT SALAD

mint

VG / GF / NF

VG / LF / DF

V / NF

VG / LF

GF / NF

GF

GF / NF

VG / LF / NF
MINI BAR  For Purchase

BEER, etc.

Modelo Especial, Lager  6
Sierra Nevada Pale Ale  7
Alvarado Street “Monterey Beer” Light Lager  6
Bon Viv Spiked Seltzer  6

SPIRITS  please inquire with your In-Suite Dining coordinator about selections

SPIRITS + COCKTAIL KITS
All sets to be delivered with tools for drink creation along with accompanying mixers, garnishing, etc.

ST. GEORGE CALIFORNIA CITRUS VODKA or TITO’S  35
• Fever Tree club soda x 2
• fresh cut citrus garnish

TROMBA TEQUILA  50
• 3 Cents grapefruit soda x 2
• freshly sliced grapefruit

WOODFORD RESERVE BOURBON  55
• spiced apricot demerara syrup
• Filthy brand cocktail cherries

ON THE ROCKS PREMIUM COCKTAILS
The Mai Tai  27
The Old Fashioned  27
The Jalapeno Pineapple Margarita  27
MINI BAR For Purchase

WINE

BUDDLES
Veuve Clicquot “Yellow Label” 139
Dom Pérignon 360
Blanc de Blancs Salon 900
Brut Nature Rosé, Drappier 135

WHITE WINE
Joyce Riesling 55
Cakebread Sauvignon Blanc 78
I. Brand & Family Chardonnay 88
Kistler “Les Noisetiers” Chardonnay 140

RED WINE
Silver Oak Cabernet Sauvignon 262
Epoch “Paderewski Vyd” Tempranillo 175
Mount Eden ‘Estate’ Pinot Noir 140

WINE by the Glass

Cremant d’Alsace, Lucien Albrecht, Alsace, France 16
Brut Champagne Laurent Perrier 33

please inquire with your In-Suite Dining Coordinator about our extensive by the glass offerings