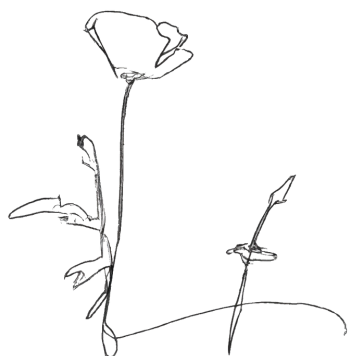


# IN ROOM DINING



## Beverage

### Wine

2020 Selbach-Oster Riesling	20
2019 Bouchaine Chardonnay	22
2021 Samuel Louis Smith Pinot Noir	23
2019 E16 GSM	24
2021 Turnbull Cabernet Sauvignon	27

### Beer

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 Athletica" Light Copper	8



*delivery fee of \$10.00 will be added to your order  
pricing excludes beverage, taxes and 22% service charge*



# IN ROOM DINING

## Refreshments

### 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

Camomille

### Illy Coffee

Americano

Cappuccino

Latte

Mocha

Decaf

Milk

2%

Almond

Coconut

Oat

Soy

Whole

### Juice

Garden-Fresh Green

Apple

Cranberry

Grapefruit

Orange

### Soft Drinks

Lemonade

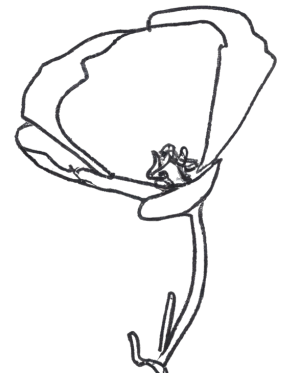
Iced Tea

Coke

Diet Coke

Sprite

Root Beer



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

## Breakfast

Available 7:30-11:00 AM  
Dial 203 or Text 831-200-4365 to Order

### Traditional Breakfast

#### **Big Sur Mushroom Tartine | v**

forager's basket of mushrooms, garlic ricotta, foraged greens, poached farm egg

#### **Avocado Toast | df . vg**

tomato, avocado, micro greens, hazelnut, pistachio, sesame seeds

#### **Bagel & Lox | nf**

pea shoots, cherry tomatoes, cucumber, pickled onion, horseradish cream cheese, caper

#### **French Toast | v . nf**

market berries, basil

#### **Ventana Breakfast | nf**

two farm eggs any style, hashbrowns  
grilled bread, side salad  
choice of bacon or sausage

#### **Chorizo Scramble | gf . nf**

choice of farm egg or tofu, potato, onion, cilantro, avocado, queso fresco

#### **Tofu Scramble | vg . gf . df . nf**

tofu, garden mint & cilantro, cucumber, house hot sauce  
add on: poached egg

### Lighter Breakfast

#### **VENTANA GRANOLA & YOGURT**

#### **CHIA & HEMP HEART PUDDING**

Almonds | Pepitas | Cherries

#### **ORGANIC FRUIT**

The Best of the Season

#### **FRESH BAKED PASTRIES**

Sweet and House Made Pastries

### Sides

**APPLE CHICKEN SAUSAGE**

**AVOCADO**

**BAKER'S BACON**

**SOFT BOILED EGG**

**POTATO HASH BROWNS**

### Beverage

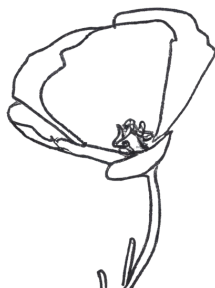
**COFFEE/ESPRESSO**

**TEA**

**JUICE**

**GREEN JUICE**

*delivery fee of \$10.00 will be added to your order  
pricing excludes beverage, taxes and 22% service charge*





# IN ROOM DINING

## Lunch

Available 11:30 AM-4:00 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

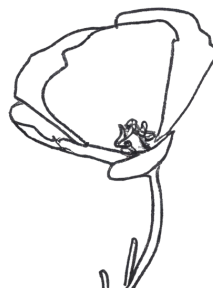
#### CALIFORNIA CHEESE

Three Varieties  
Seasonal Fruit Preserves  
Sea Salt Crackers  
Dried Organic Fruit

#### HOUSE MADE TORTILLA CHIPS

House Made Roasted Salsa  
Guacamole

*delivery fee of \$10.00 will be added to your order  
pricing excludes beverage, taxes and 22% service charge*





# MEADOW POOL

## Lunch

Available 11:30 AM-4:00 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

Available In Suite 5:30-10:00 PM

### SALADS

#### Mixed Green Salad

tomatoes | persian cucumber  
shredded carrot  
dairy free | gluten free | nut free

#### Little Gem Caesar Salad

gem lettuce | bread crumbs  
grana padano cheese  
nut free | vegan available

#### Roasted Beet Salad

goat cheese | pistachio | sherry vinaigrette  
gluten free

#### Butter Lettuce Wedge Salad

egg | bacon | tomato | blue cheese  
ranch dressing  
nut free | gluten free

### SANDWICHES

*served with fries*

#### Chicken Club Sandwich

mary's chicken | baker's bacon | mayo  
swiss | butter lettuce | tomato | avocado  
sourdough bread  
gluten free available

#### Ventana Cheeseburger

8oz. niman ranch beef | ventana sauce  
aged white cheddar cheese | butter lettuce  
tomato | red onion | pickles | brioche bun  
nut free

### CHEF'S ENTREES

#### Vegan Gnocchi

kabocha puree | butternut squash  
truffle honey  
vegan

#### Crispy Skin Pacific Striped Bass

jasmine rice | seasonal vegetables  
red curry sauce  
dairy free | nut free

#### Grilled Salmon

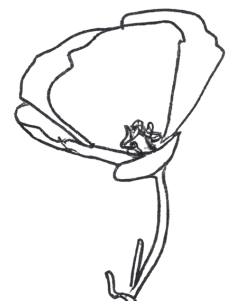
seasonal vegetables | lemon  
dairy free | gluten free | nut free

#### Grilled Ribeye Steak

13oz angus beef | whipped potatoes  
seasonal vegetables | truffle au jus  
nut free

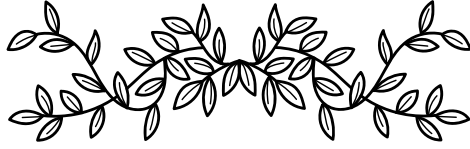
#### Braised Beef Short Rib

6oz short rib | potato gratin  
seasonal vegetables  
gluten free | nut free



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

### **CHOCOLATE MOCHA CAKE**

Mocha Mousse | Fresh Berries

GF

### **VENTANA CHOCOLATE CHIP COOKIES**

Topped with Big Sur Sea Salt

### **BREAD PUDDING**

Caramel Sauce | Vanilla Ice Cream

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

Please Ask your Server for the Daily Selections

*delivery fee of \$10.00 will be added to your order  
pricing excludes beverage, taxes and 22% service charge*

