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

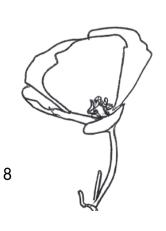
Monterey Beer Lager 9

Sincere Dry Apple Cider 14

Non-Alcoholic

Athletic Brewing N/A "Run Wild" IPA 8

Athletic Brewing N/A "Cerveza Athletica" Light Copper





N 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

Juice

Garden-Fresh Green

Apple

Cranberry

Grapefruit

Orange

Milk

2%

Almond

Coconut

Oat

Soy

Whole

Soft Drinks

Lemonade

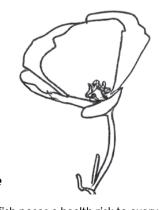
Iced Tea

Coke

Diet Coke

Sprite

Root Beer





N 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

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

Ventana Breakfast I 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

Sides

APPLE CHICKEN SAUSAGE
AVOCADO
BAKER'S BACON
SOFT BOILED EGG
POTATO HASH BROWNS

Beverage

COFFEE/ESPRESSO TEA JUICE GREEN JUICE





N 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 nut free

PRESSED ALMOND BUTTER AND JELLY

House Made Almond Butter | Cherry Jam Sourdough Bread dairy free

VENTANA TUNA MELT

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

GRILLED CHEESE

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

MARKET VEGGIE CLUB

Roasted Eggplant | Cucumber | Red Peppers Radish Sprouts | Hummus | Gluten Free Bread nut free | gluten free | dairy free

Soups and Salads

CHICKEN NOODLE SOUP

Organic Baby Vegetables | House Made Cavatappi Slow Braised Fogline Chicken nut free | dairy free

TOMATO BISQUE

Other Brother Olive Oil | Farmers Market Basils nut free | gluten free

COUNTY LINE LITTLE GEM LETTUCES

Dill | Pickled Onion | Buttermilk Dressing nut free | gluten free

VENTANA COBB

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

MIXED MARKET LETTUCES

Simple Dressed in Meyer Lemon and Shallot Vinaigrette nut free | dairy free | gluten free

Snacks

SALUMI AND PROSCIUTTO

House Made Pickles Beer Mustard Toasted Sourdough nut free I dairy free

CALIFORNIA CHEESE

Three Varieties
Seasonal Fruit Preserves
Sea Salt Crackers
Dried Organic Fruit
nut free

HOUSE MADE TORTILLA CHIPS

House Made Roasted Salsa Guacamole nut free | gluten free | dairy free



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 nut free

PRESSED ALMOND BUTTER AND JELLY

House Made Almond Butter | Cherry Jam Sourdough Bread dairy free

VENTANA TUNA MELT

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

GRILLED CHEESE

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

MARKET VEGGIE CLUB

Roasted Eggplant | Cucumber | Red Peppers Radish Sprouts | Hummus | Gluten Free Bread nut free | gluten free | dairy free

Soups and Salads

CHICKEN NOODLE SOUP

Organic Baby Vegetables | House Made Cavatappi Slow Braised Fogline Chicken nut free | dairy free

TOMATO BISQUE

Other Brother Olive Oil | Farmers Market Basils nut free | gluten free

COUNTY LINE LITTLE GEM LETTUCES

Dill | Pickled Onion | Buttermilk Dressing nut free | gluten free

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MIXED MARKET LETTUCES

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Snacks

SALUMI AND PROSCIUTTO

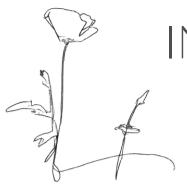
House Made Pickles Beer Mustard Toasted Sourdough nut free I dairy free

CALIFORNIA CHEESE

Three Varieties
Seasonal Fruit Preserves
Sea Salt Crackers
Dried Organic Fruit
nut free

HOUSE MADE TORTILLA CHIPS

House Made Roasted Salsa Guacamole nut free | gluten free | dairy free



IN ROOM DINING

DINNER

Available In Suite 5:30-10:00 PM

SALADS

Mixed Baby Lettuce

Tomato, Pickled Onion, Piave Cheese, Toasted Breadcrumb, Creamy Italian Dressing vegan | nut free

Kale Salad

Dried Cherries, Candied Walnuts, Butternut Squash, Sherry Vinaigrette dairy free | gluten free | vegan

Babé Farms Beets

Sumac Labneh, Pistachio, Blood Orange, Horseradish, Baby Mustards gluten free

DESSERTS

Chocolate Mocha Cake

Mocha Mousse | Fresh Berries gluten free

Ventana Chocolate Chip Cookies

Topped with Big Sur Sea Salt

Bread Pudding

Caramel Sauce | Vanilla Ice Cream

House-Made Ice Cream & Sorbet

Please Ask your Server for the Daily Selections

CHEF'S ENTREES

Ventana Smashburger

Niman Ranch Beef, Ventana Sauce, Aged White Cheddar, Butter Lettuce, Tomato, Onion, Pickles, Brioche Bun, French Fries

Campanelle Pasta

California Mushrooms, Asparagus, Crème Fraîche, Parmigiano vegan | nut free

Fogline Farms Chicken

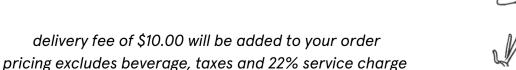
Sweet Potato Gnocchi, Spinach, California Mushrooms, Puttanesca dairy free | nut free

Norwegian Salmon

Jerusalem Artichoke, Black Truffle, Mushroom Conserva, Preserved Lemon gluten free | nut free

Braised Beef Short Rib

Hoisin Glaze, Whipped Potato, Chili Crisp





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.