

In-Room Dining

12:00pm - 9:00pm Daily

Lite Bites

CHILLED WILD PRAWNS (G).... \$19

Cocktail Sauce, Drawn Butter, Aioli, Lemon Wedges

DUNGENESS CRAB CAKE.... \$21

Fennel Salad, Citrus Segment, Basil Aioli

CHARRED GREEN BEANS (G).... \$15

Bellwether Farms Ricotta, Meyer Lemon, Local Extra Virgin Olive Oil

CLASSIC CAESAR.... \$17 (10)

Sweet Gem Lettuce, Crouton, Padano Cheese Crumble, Creamy Garlic Dressing

Add grilled chicken \$7 or add grilled shrimp \$9

FARM SALAD (G).... \$15 (9)

Local Mixed Greens, Market Vegetables, Balsamic Vinaigrette,
Pistachios, Grana Padano Cheese

MARKET INSPIRED SOUP....\$11

Chef Seasonal Inspiration

G indicates this menu item is made without gluten or can be prepared without gluten.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Parties of eight or more, an 18% gratuity will be applied. We will gladly accept up to four separate payments per party.

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Mains

BUTTERNUT SQUASH RISOTTO.... \$25

Sage Brown Butter, Candied Pecans, Mascarpone, Amaretti Crumbs

DUNGENESS CRAB CHITARRA PASTA.... \$33

Lemon Beurre Blanc, Calabrian Chili, Leek Butter

SONOMA FARMED DUCK CONFIT (G).... \$31

Celery Root Puree, Braised Red Cabbage, Duck Borderlaise

CERTIFIED ANGUS RIBEYE 12oz (G)....\$43

Grilled, Peppercorn Sauce, Forest Mushrooms, Charred Cipollini Onion, Pomme Puree

THE CHEDDAR CHEESEBURGER.... \$19

Traditionally Dressed, Bread and Butter Pickles, Brioche Bun, Aioli, Fries

(vegan patty available upon request)

Add bacon \$3 or Foraged Mushrooms \$5

BRAISED SONOMA LAMB SHANK....\$33

Buttered Spätzle, Garlic Yogurt, Seeded Salsa Macha

SEARED ORA KING SALMON (G).... \$35

Black Garlic Potato, Dill Crème Fraiche, Brussel Sprouts

GRILLED REUBEN....\$19

Rye Bread, House-made Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island, Celery Seed Slaw, Fries

Family Fashioned

Designed to serve 2, sides not included

FRIED CHICKEN (8pc).... \$37

Honey Sriracha, Grilled Lemons

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On the Side to Share

CHARRED BROCCOLINI...\$9

Roasted Garlic Butter, Parmesan Crumb, Castlevetrano Olives

BUTTERY MASHED POTATOES (G)... \$7

French Butter, Chives

TRUFFLE FRIES (G)... \$7

Crispy Fries, Truffle Salt, Truffle Aioli

BRUSSEL SPROUTS (G)... \$9

Local Apples, Pancetta, Balsamic Reduction

HEIRLOOM CARROTS (G)... \$9

Maple Agridolce, Roasted Chestnuts, Aleppo Pepper

Sweet Endings

LEMON OLIVE OIL CAKE.... \$11

Roasted Grapes, Vanilla Bean Ice Cream

CARROT CAKE DONUT HOLES.... \$11

Cream Cheese Frosting, Quince Preserves, Coconut

CHOCOLATE GRAND MARNIER BUDINO (G)... \$11

Whipped Crème Fraiche, Brandied Cherries

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