

SHARED PLATES

baja kanpachi weiser farms carrot aguachile, charred avocado, ninja radish, cilantro, puffed black rice 23

chilled prawn cocktail classic cocktail sauce, horseradish, lemon 25

imported italian burrata frog hollow pear and black currant, chicory, aged balsamic, grilled rustic bread 19

roasted garlic hummus herb salsa, crispy garlic, grilled flatbread 17

housemade guacamole served with housemade salsa, warm tortilla chips 16

SALADS & SOUP

ojai citrus salad chicories, marcona almonds, charred lemon vinaigrette 16

local greens salad red salanova, shaved pecorino romano, bread crumbs, italian vinaigrette 14

baby iceberg wedge smoked bacon, pt. reyes blue cheese, heirloom tomatoes, herbed ranch dressing 15

tortilla soup the Inn's signature recipe 12

RANCH

rotisserie chicken herb roasted heirloom potatoes, arugula, caramelized garlic chicken jus 36

braised short rib birria masa dumpling, cabbage slaw, cilantro, chiles toreados 40

snake river farms kurobuta pork chop polenta, smoked apricot chutney, dijon demi, roasted carrots, pistachios 37

grilled filet mignon weiser farms sunchoke mash, grilled rapini, armagnac green peppercorn sauce 49

OCEAN

loch duart salmon wild rice, roasted brussels sprouts, coriander vinaigrette, grilled spring onion 36

local white sea bass saffron vichyssoise, cavolo nero, pine nuts, crispy leeks 38

diver scallops chorizo cream, spring onion, garlic roasted tomatoes 39

maine lobster cacio e pepe saffron creste di gallo, sarawak black pepper, pecorino romano 42

GARDEN & GRAIN

vegan enchiladas sweet potato, corn, black beans, spinach, vegan mole, lime cashew crema 28

anson mills farro risotto maui sweet onions, cavolo nero, chanterelles, aged parmesan 27

roasted acorn squash soy sake glazed mushrooms, pomegranate seeds, yuzu kosho, sesame, nori 26

SIDES

grilled broccolini 12

market vegetables 12

roasted marble potatoes 12

mashed potatoes 12

wilted spinach with garlic 12

crispy brussels sprouts 12

SPRING 2022 DINNER

we are pleased to note the first item listed in each category is prepared gluten & dairy free - gabriel diaz, chef de cuisine