



ALL-DAY DINING MENU

available from 12:00pm to 9:00pm

C A V I A R

by Tsar Nicoulai

*Blinis. Crème Fraîche. Shallot.
Hardboiled Eggs. Chive.*

28g Reserve 220.

28g Golden Osetra 265.

D E S S E R T

Crème Brûlée 19.

*Market Berries.
Garden Lemon Balm.*

Chocolate Cake 20.

*Caramelia Ganache.
Cocoa Crumble.
Milk Ice Cream.*

Saint Honoré Tarte 18.

*Almond Sablé.
Hazelnut Mousseline.
Mascarpone Vanilla Cream.
Caramel Cream Puff.*

Exotic Vacherin 18.

*Meringue. Exotic Sorbet.
Mandarin Yuzu Peel Purée.
Lime Cream. Mandarin Jelly.*

S T A R T E R S

Tortilla Chips. Salsa Roja + Salsa Verde. Guacamole. 21.

Pommes Frites + Housemade Ranch. 16.

Shrimp Cocktail *Cocktail Sauce. Garden Lemons.* 36.

Garden Harvest Plate *Toasted Naan Crisps. Zaalouk. Hummus. Giardiniera.* 28.

S A L A D S | *or make it a wrap*

add Avocado – 6. | Bacon – 8. | Fish of the Day – 28. | Chilled Shrimp – 24. | Bavette Steak – 36.

Big Sur Salad

Buttermilk Dressing. Little Gem Lettuce. Cotto Ham. Radish. Blue Cheese. Avocado. Hard Boiled Egg. 28.

Caesar Salad

Little Gem Lettuce. Parmesan. Anchovy. Chives. 23.

Marinated Chickpea Salad

Butter Cake Lettuce. Feta Cheese. Za'atar Vinaigrette. 25.

H E A R T H

Mushroom Flatbread *Garlic Confit. Alfredo Sauce. Mozzarella Cheese. Fines Herbes.* 25.

Garden Flatbread *Marinated Artichokes. Sundried Tomato. Bell Peppers. Calabrian Chili Oil.
Marinara. Mozzarella.* 29.

Pepperoni Flatbread *Marinara. Mozzarella Cheese.* 23.

E N T R E E S

Steak Frites *Bavette Steak. Chimichurri. Garlic Aioli.* 49.

Bucatini Alla Vodka *Parmesan. Cherry Tomato. Basil.* 28.

Bucatini Alfredo *Alfredo Sauce. Roasted Mushrooms. Parmesan. Chives.* 28.

Post Ranch Smash Burger *Served with Choice of French Fries or Marinated Chickpea Salad.
Roasted Yellow Onion. Pickled Sweet & Spicy Pepper. Provolone. Shaved Red Onion. Garlic Aioli. Brioche Bun.* 36.

Vegan Beyond Burger Substitute Available.

Chicken Wings *Sweet + Sour Sauce. Buttermilk Ranch.* 26

PLEASE DIAL EXTENSION 302

ALL IN-ROOM DINING ORDERS ARE SUBJECT TO A 20% DELIVERY CHARGE.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



2.18.2026



RANCH DINNER FOR TWO

available from 5:00pm to 9:00pm
(please allow for a minimum of 1-hour preparation time)

A shared experience that highlights the seasonal bounty of our Chef's Garden and our relationships with local growers.

Boneless Ribeye 285.

Fisherman's Daily Catch 195.

Mary's Free-Range Cornish Hen 185.

Whole Roasted Lion's Mane Mushroom 170.

Accompaniments:

Marinated Chickpea Salad. Ad Astra Bread. Roasted Vegetables. Twice-Baked Potato. Crème Brûlée & St. Honoré Tarte.

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