

THE RESTAURANT AT VENTANA[®]

STARTERS

BIG EYE TUNA

AVOCADO, CUCUMBER, RADISH, PONZU, QUAIL'S EGG

SONOMA FOIE GRAS

THYME BREAD PUDDING, PEAR, ONION JAM, VEAL JUS

BUFFALO MOZZARELLA

OLIVE, TOMATO, BASIL, BALSAMIC, CROSTINI

HAWAIIAN BLUE PRAWNS

ROMESCO, GARDEN VEGETABLES, PISTACHIO, EXTRA VIRGIN ORANGE OIL

LOBSTER BISQUE

PORCINI, FOCACCIA, GARDEN HERBS

MAIN COURSE

HAWAIIAN CORAL COD

LEEK AND CORN RISOTTO, CHARDONNAY-GINGER BUTTER

BROKEN ARROW RANCH VENISON

RED CABBAGE, SPÄETZLE, QUINCE, ROSEMARY-MUSTARD JUS

ALL NATURAL ANGUS NEW YORK STRIP

POTATO PAVE, BRUSSELS SPROUTS, CIPPOLINI ONION, CHANTERELLE, BORDELAISE

SPICE ROASTED MAPLE LEAF FARMS DUCK BREAST

SWEET POTATO, DUCK LEG CONFIT, RUTABAGA, TURNIP, TARRAGON SAUCE

AMISH FARM RAISED DOUBLE CUT PORK CHOP

CORN BREAD PUDDING, SWISS CHARD, GRILLED SMOKED BACON

DESSERT

SPICED CHOCOLATE ESPRESSO CAKE

MARCONA ALMONDS, CHOCOLATE SAUCE, CHOCOLATE ICE CREAM

LEMON DELICE

CANDIED LEMON, CHANTILLY CREAM, HUCKLEBERRY SAUCE

WARM RHUBARB AND BERRY CRISP

OAT STREUSEL, VANILLA ICE CREAM

LAVENDER HONEY CRÈME BRULÉE

SEASONAL BERRIES

3 COURSE PRIX FIXE MENU

ONE STARTER, ONE MAIN, ONE DESSERT

A LA CARTE DINING

ALL ITEMS ARE AVAILABLE A LA CARTE

+20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF SIX OR MORE

*SPLIT CHARGE OF \$10 PER PLATE

THE RESTAURANT AT VENTANA®

THE HEART OF BIG SUR

FIRST COURSE

ORGANIC BEETS
ORANGE, CHEVRÉ, PECAN, BALSAMIC

SECOND COURSE

HAND HARVESTED DIVER SCALLOP
CAULIFLOWER, RAISIN, CAPER, MARCONA ALMOND, HERB BROWN BUTTER

MAIN COURSE

COLORADO GRASS FED LAMB
PARSNIP, KING TRUMPET, BABY LEEK, SOFT PARSLEY CRUST

CHEESE

SAINT ANDRE TRIPLE CREAM
TRUFFLE HONEY, CANDIED WALNUTS, HOUSE MADE FLATBREAD

DESSERT

COCONUT AND GINGER PANNA COTTA
CHOCOLATE SOUP, CRISPY COCONUT, MANGO SORBET

VEGETABLE TASTING MENU

FIRST COURSE

ARUGULA AND FRISEE SALAD
FENNEL, FETA, BARTLETT PEAR, APPLE CIDER VINAIGRETTE

SECOND COURSE

ROASTED CAULIFLOWER RISOTTO
CIPPOLINI ONION, RAISIN, THYME, BROWN BUTTER

MAIN COURSE

POTATO GNOCCHI
KING TRUMPET, TOMATO, ARUGULA, PINE NUT, GARLIC, PARMESAN

DESSERT

ROASTED PUMPKIN ROULADE
CRANBERRY, VANILLA, PECAN PRALINE ICE CREAM

SUBSTITUTIONS ON THE VEGETABLE MENU WITH A SURCHARGE