

In-Room Dining

{ Lunch Menu 11:00 AM-5:30 PM }

Cheese and Charcuterie

A Rotating Selection of Gourmet Cheese and Cured Meats, Served with Pickled Vegetables, Spreads and Breads

Grilled Artichoke

Roasted Garlic Aioli and Lemon

Squash Blossom Quesadilla

Oaxaca Cheese, Poblano Crema, and Avocado in a Flour Tortilla

California Cobb

Gem Lettuce, Boiled Egg, Grilled Chicken, Smoked Bacon, Heirloom Tomato, Avocado, Blue Cheese and Buttermilk Ranch

Grilled Hanger Steak Salad

Garden Greens, Avocado, Fresno Chili, Sourdough Croutons, Aged Parmesan, Lemon Vinaigrette and Chimichurri

Grilled Chicken Caesar Salad

Little Gem, Sourdough Croutons, Aged Parmesan, Anchovies and Caesar Dressing

Harvest Dry Age Burger

Thousand Island, Double Sharp Cheddar, Butter Lettuce, Tomato, Onion and House Pickles on a Brioche Bun with Choice of House Chips or Fries

Black Bean and Mushroom Burger

Blistered Tomatoes, Spinach, Wild Mushrooms, Shallots and Goat Cheese, Served with Breakfast Potatoes and Choice of Toast

BBQ Pork Sandwich

Pickled Slaw, Bourbon-Peach BBQ Sauce, Brioche Bun and Crispy Onions, Served with Choice of House Chips or Fries

Pasture Bird Fried Chicken

Pickled Slaw, Jalapeno-Honey Corn Bread, Bread and Butter Pickles

Harvest Club Sandwich

Roasted Turkey, Ham, Smoked Bacon, Butter Lettuce, Tomato, Avocado, Swiss and Garlic Aioli on Sourdough with Choice of House Chips or Fries

Fish Tacos

Beer Battered Fisherman's Catch, Pickled Slaw, Poblano Crema, Avocado and Queso Fresca in Corn Tortillas, Served with Spiced Tortilla Chips