

THE RESTAURANT AT VENTANA®

STARTERS

ORGANIC BEETS 12
ORANGE WHIPPED RICOTTA, MARCONA ALMONDS, SABA DRESSING

BIG EYE TUNA 17
SEARED RARE AND TARTAR, SHAVED VEGETABLE SALAD, CITRUS AND SOY

PAN SEARED SONOMA FOIE GRAS 21
GLAZED CHERRIES, PORT WINE, BRIOCHE, BABY GREENS

DUNGENESS CRAB SALAD 14
AVOCADO, FENNEL, ARUGULA AND CITRUS

PACIFIC NORTHWEST OYSTERS 16
RED WINE VINEGAR GRANITA

SOUPS AND SALADS

CAESAR SALAD 9
ROMAINE LETTUCE, PARMESAN CHEESE, WHITE ANCHOVY,
HERB CROUTONS, CREAMY GARLIC DRESSING

ORGANIC GREENS SALAD 8
CHAPPELLET FARMS GOAT CHEESE MOUSSE, OVEN DRIED TOMATOES,
PARMESAN CROUTON, SHERRY-WALNUT VINAIGRETTE

ZUCCHINI BISQUE 7
HERBED CROUTONS, BASIL, PARMESAN

MEAT AND POULTRY

PRIME NEW YORK STRIP POTATO PAVE, GARDEN ASPARAGUS, MUSHROOM SAUCE	34
HERB ROASTED LAMB LOIN RICOTTA GNOCCHI, GARDEN PEAS, PEARLS ONIONS, NATURAL JUS	36
GRILLED NATURAL BEEF FILET MIGNON CREAMED ORGANIC SPINACH, SWEET ONION CONFIT, RED WINE BORDELAISE	38
PROSCIUTTO WRAPPED NATURAL PORK TENDERLOIN ROSEMARY ROASTED APRICOTS, FINGERLING POTATO AND HARICOT VERT SALAD	28
ORGANIC CHICKEN BREAST “GRAND MERE” BACON, ONIONS, SPINACH, FINGERLING POTATOES, MUSHROOMS, TARRAGON JUS	29

FISH AND SHELLFISH

PACIFIC HALIBUT CANNELLINI BEAN RAGOUT, MONTEREY BAY CALAMARI THYME FROM OUR GARDEN, TOMATO JAM	30
SEARED WILD SALMON ARTICHOKES, TOMATOES, FAVA BEANS, MUSHROOMS, POTATO PUREE, SMOKED BACON JUS	32
PAN ROASTED SCALLOPS LEMON RISOTTO, ASPARAGUS, PEAS, CHARDONNAY BUTTER	32