



# ALL-DAY DINING MENU

AVAILABLE 12:00PM – 9:00PM

\* ASK ABOUT OUR  
GLUTEN-FREE & VEGAN OPTIONS!

## C A V I A R

by *Tsar Nicoulai*

**Reserve** 195

**Golden Osetra** 255

*Blinis. Crème Fraîche. Shallot.  
Meyer Lemon. Chive.*

## S T A R T E R S

**Chips. Salsa. Guacamole.** 16

**Pommes Frites + Truffle Aioli.** 12

**Big Sur Ceviche** *Local Fisherman's Catch. Avocado Crema. Cucumber. Garden Herbs.* 26

**Caprese** *Heirloom Cherry Tomatoes. Aged Balsamic. California Olive Oil. Garden Herbs.* 21

**Garden Harvest Plate** *Naan. Zaalouk. Cannellini Bean Purée. Giardiniera.* 28

**Cheese Board** *Quince Preserves. Candied Walnuts. Ad Astra Seeded Sourdough Bread.* 45

## S A L A D S | OR MAKE IT A WRAP!

*add Avocado – 6. | Bacon – 8. | Fish of the Day – 26. | Chicken – 19. | Flat Iron Steak – 32.*

**Baby Green Salad**

*Balsamic Vinaigrette. Pistachios. Goat Cheese. Strawberries.* 18

**Summer Market Salad**

*Post Ranch Dressing. Butter Cake Lettuce. Summer Beans. Avocado. Pickled Sweet Peppers. Shaved Red Onions.* 21

**Asian Chicken Salad**

*Sesame + Ginger Dressing. Romaine Lettuce. Oranges. Crispy Wontons. Togarashi. Scallions.* 24

**Chicken Caesar Salad**

*Romaine Lettuce. Croutons. Anchovies. Parmesan.* 22

## D E S S E R T

**Ice Cream Bar** 12

*Garden Strawberry & Lime Semifreddo.  
White Chocolate Shell.  
Dark Chocolate Crumble.*

**Chocolate Tart** 14

*Pink Peppercorn. Vanilla Chantilly.  
Big Sur Sea Salt.*

**Basque Cheesecake** 18

*Vanilla Chantilly. Graham Tuile.  
Seasonal Fruit.*

## H E A R T H

**Mushroom Flatbread** *Wild Mushrooms. Roasted Garlic. Bechamel Sauce. Fines Herbes. Mozzarella Cheese.* 21

**Tomato + Basil Flatbread** *Farm Tomatoes. Mozzarella Cheese. Garden Basil.* 17

**Pepperoni Flatbread** *Marinara. Mozzarella Cheese.* 19

## E N T R E E S

**Steak Frites** *Niman Ranch Flat Iron. Black Truffle Butter. Pommes Frites. Truffle Aioli.* 40

**Post Ranch Smashed Burger** *Served with Choice of French Fries, Baby Greens, or Summer Market Salad.  
Roasted Yellow Onion. Pickled Sweet & Spicy Peppers. Provolone. Shaved Red Onion. Garlic Aioli. Brioche Bun.* 28

**Italian Cold Cut Wrap** *Served with Choice of French Fries, Baby Greens, or Summer Market Salad.  
Mortadella. Sopressata. Provolone. Giardiniera Mayo. Artichoke Spread. Lettuce. Tomato. Onion.* 27

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.*





# RANCH DINNER FOR TWO

STARTING AT 5:30PM  
*(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**

**220**

**Local Fisherman's Catch**

**185**

**Grimaud Farms Guinea Hen**

**185**

**Whole Roasted Lion's Mane Mushroom**

**145**

**Niman Ranch Lamb Rack**

**215**

**Includes:**

*Summer Market Salad. Ad Astra Bread. Roasted Vegetables. Twice-Baked Potato. Seasonal Garden Fruit Galette.*

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