

SNACK MENU

Available from 12:00pm until 9:00pm daily. Dial "0" for Room Service

CHEFS SELECTION OF LOCAL ARTISAN CHEESES 15

seasonal accompaniments

LOCAL AND HOUSE MADE CHARCUTERIE 12/19

home made mustard, olives,
pickled vegetables, cornichons

ROASTED PEAR AND *ROUGE ET NOIR* BRIE SOUP 10

herb oil, spicy candied pecans

***ALMA TIERRA FARMS* ORGANIC BABY LETTUCES 10**

port wine braised quinces, *Pt. Reyes Farmstead Blue*,
pomegranate vinaigrette

CLASSIC CAESAR SALAD 10

whole romaine leaves, garlic croutons,
shaved Parmigiano-Reggiano
add 5 grilled marinated prawns 9

PIZZA OF THE WEEK 14

changes every Wednesday

CHEDDAR CHEESE BURGER 16

Chef Tom's fresh grind, home made zucchini pickles,
shoe string Fries

SEASONAL CRISP OF THE DAY 9

housemade gelato

A 20% service charge and a \$2.50 delivery charge per person will be added to all room service orders.
Our menu does not list every ingredient used in the preparation of our dishes.
If you are allergic to or intolerant of specific foods, such as nuts or cilantro,
please tell the front desk when ordering.