

Summer/ Fall 2021

In-Room Dining



Morning 7am-11am

Assorted pastries (2) 9

VAGA Breakfast 20

Organic farm fresh eggs (2), crispy herb potatoes, house cured bacon nuggets*

Cali Bowl 16

tropical fruit yogurt whip, banana cajeta, roasted pineapple, lychee VG, GF

Whipped Ricotta Toast 16

turmeric & honey whipped ricotta, seasonal fruit, honey syrup VG

Strawberry Halva Stack 19

strawberry cardamom jam, halva crumble, sesame glaze VG

Eggs Benedict 18

dry-cured lamb "ham", ancient herb béarnaise, sourdough English muffin*

Heirloom Tomato Shakshuka 17

poached eggs, spicy tomato sauce, mixed herbs, feta, grilled pita VG

Breakfast Rice Pot 23

sushi rice, glazed Kobe sausage, fried egg, seaweed salad DF, GF

Tres Leches French Toast 21

Breakfast Sandwich 18

fried eggs (2), smoked aioli, parmesan fondue, house cured bacon nuggets, crispy herb potatoes

ADD:

egg (2) ~ 6
grilled chicken ~ 6
toast ~ 3
fruit ~ 6

pastry (1)~5
avocado ~ 4
crispy potatoes ~ 4
bacon ~ 6

N/A BEVERAGES

Lofty Roasters
freshly coffee ~ 6
freshly brewed decaf~6
cappuccino ~ 7

Art of Tea loose leaf
Jasmine Tips ~ 6
Egyptian Chamomile ~ 6
Earl Grey Creme~ 6
Talis Masala Chai~ 6

Afternoon 11am-3pm

Heirloom Bean Hummus 15

whipped heirloom beans, garbanzo, chermoula, pita V

Tomato & Madras Salad 17

heirloom tomatoes, coriander yogurt, seasonal greens, madras vinaigrette VG, GF

Lamb Salad 18

french melon, Girl & Dug spinach, smoked lamb shoulder, preserved meyer lemon vinaigrette* DF, GF

Crispy Roots 16

queso fresco, aji pepper, potatoes, sunchokes, marinated perfect egg, bonito* GF

Chilled Soba Noodles 20

soba noodles, herb pistou, pickled maitake mushrooms, porcini migas DF

VAGA Burger 28

beef, harissa bacon jam, caramelized onion, smoked aioli, parmesan fondue

BBQ Chicken 25

"A2" glazed chicken thighs, charred broccolini salad, crispy potatoes

Wood Fired Sea Bass 28

sweet and spicy sauce, charred cabbage, coconut sticky rice DF, GF

Whipped Ricotta Toast 16

turmeric & honey whipped ricotta, seasonal fruit, honey syrup VG

Kabocha Squash 18

black garlic & eggplant emulsion, burrata, pumpkin seed furikake VG

*A 22% Service Charge and \$10 Delivery Charge will be applied to all In Room Dining Orders

Mid-Day Snacks 3pm–5pm

Crispy Potatoes 16
queso fresco, aji pepper, marinated perfect egg, bonito* GF

“CFC” California Fried Cauliflower 13
umami glaze VG, DF, GF

Salt & Pepper Pasture Bird Wings 17
black garlic sauce, garlic confit DF, GF

Dinner 5pm – 9pm

Warm Bread cultured butter VG	8
Crispy Dan Dan Pasty smoked beef, sesame, green garlic, salsa macha	15
Crispy Roots queso fresco, aji pepper, potatoes, sunchokes, marinated perfect egg, bonito* GF	16
Yellowtail Crudo fermented pineapple & spicy black garlic sauce, cilantro DF, GF	20
Tartare raw dry aged beef, herb sauce, pickled tomatillo chow-chow, osetra caviar DF, GF	22
Avocado & Tomato Salad persimmon vinaigrette, whipped ricotta, ancient herbs, dukkah crumble VG, GF	16
Brisket Buns (2) bacon, tomatillo, serrano DF	18
Crispy Octopus mixed seed green mole, crispy garbanzo, mushroom ceviche DF, GF	30
Gnocchi celery root, spicy greens, blooming cauliflower VG	20
Lamb Shank pasilla curry, stewed greens, vaquita beans, paratha	36

DESSERT

Pineapple Flan caramel cake, charred pineapple, pineapple tea, caramel tuile	15
Sticky Toffee Pudding salted date sauce, banana jam, banana macadamia crunch V, GF	15
Cookie Plate assorted cookies and milk	14

Late Night 9pm – 11pm

Baja Caesar Salad 17
romaine, T.J. classic caesar dressing, lemon confit, parmesan

Grilled chicken and Mushroom “Ceviche” 22
chili oil, served with tostadas DF

Crispy Potatoes 16
farmers cheese, aji pepper, marinated perfect egg VG

VAGA Burger 28
smoked beef, caramelized onion, smoked aioli, parmesan fondue

Overnight 11pm – 7am

Baja Caesar Salad 17
romaine, T.J. classic caesar dressing, lemon confit, parmesan

Grilled Chicken and Mushroom “Ceviche” 22
chili oil, served with tostadas DF, GF

Cookie Plate 14
assorted cookies and milk

Vegetable Hand Roll Bowl 20
cucumber, avocado, sushi rice, chipotle mayo, greens, ponzu GF, V, DF

Turkey Torta 23
turkey, panela cheese, chermoula pesto, smoked aioli, pickled peppers, chips

The Team: Claudette Zepeda / Paola Gonzalez / Chris Simmons / Alex Gregg / Hayley Chase / Jenna Skoein

*: Modifiable Veg / VG: Vegetarian / V: Vegan / DF: Dairy Free / GF: Gluten Free

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