



THE WESTGATE ROOM
FINE CALIFORNIA CUISINE

DINNER MENU

SOUPS

**WHITE ASPARAGUS
VICHYSOISE**

*Hackleback Caviar,
Crème Fraîche,
Green Asparagus Espuma* **9**

**SEAFOOD
CHOWDER**

*Bay Scallop, Shrimp,
Manila Clams, Truffle,
Poppy Seed Puff* **9**

**WESTGATE
TORTILLA SOUP**

*Tomato Broth,
Corn Tortilla, Avocado
and Chicken Breast* **9** **GF**

APPETIZERS

WESTGATE SALAD *Poached Pears, Endive Candied Walnuts, Point Reyes Blue Cheese,
Balsamic Vinaigrette* **9** **GF**

CAESAR SALAD (SERVED TABLE SIDE FOR TWO) *Artisan Romaine Heart, Sourdough Crostini,
Parmigiano Reggiano* **18**

BURRATA "ALLA PANNA" *Baby Heirloom Tomatoes, Basil Oil, Aged Balsamic* **13** **GF**

BAJA PRAWN COCKTAIL *Avocado Parfait, Cucumber "Sous Vide" and Blossom, Cocktail Sauce* **14** **GF**

PROSCIUTTO "SAN DANIEL" *Humboldt Fog Goat Cheese, Marinated Artichoke, Black Mission Fig* **13**

DUNGENESS CRAB CAKE *Crab Bisque Cappuccino, Fennel Puree, Saffron Vermouth Sauce* **14**

MAINE LOBSTER *Green Papaya, Mango, Jicama, Cilantro, Sweet Soy Sauce* **18**

HUDSON VALLEY FOIE GRAS *Pancetta Dust, Black Mission Fig, Cipolini Onion, Port Wine* **21**

SALADS

**BIG EYE
YELLOW FIN TUNA NICOISE**
*Fingerling Potatoes, Haricot Vert, Quail Egg,
Banyul Vinaigrette* **18** **GF**

SEAFOOD COBB
*Day Boat Sea Scallop, Baja Prawn, King Crab,
Papaya Chutney, Jicama, Bean Sprout, Avocado,
Mango Miso Dressing* **21**

SANDWICHES

BAJA PRAWN SHRIMP CLUB *Pancetta, Manchego Cheese, Bell Peppers, Rosemary Bread* **17**

KOBE BURGER *Apple Wood Smoked Bacon, Onion Beignet, Fiscalini Cheddar or Point Reyes Blue Cheese* **18**



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MAIN COURSES

BRITISH COLUMBIA KING SALMON

Sun Dried Tomato Risotto, Fennel, Saffron Tomato Broth 26 (GF)

CHILEAN SEA BASS

Bhutanese Red Rice, Baby Bok Choy, Yuzu Lime Emulsion 32

DOVER SOLE

SERVED TABLE SIDE

Local Seasonal Vegetables, Parisienne Potatoes, Butter Meunière 35 (GF)

STEAK FRITES

Flat Iron Steak, Potato Sarladaise, Béarnaise Sauce 22

BLACK ANGUS BEEF TENDERLOIN

Yukon Potato Gratin, King Oyster Mushroom, Bone Marrow 37 (GF)

COLORADO LAMB CHOP AND BRAISED CHEEK

Garbanzo Bean, Provençale Baby Vegetables, Kalamata Olives 38 (GF)

MILK-FED VEAL TENDERLOIN

*Horseradish Potato Cake, Baby Turnips, Sweet Onion Beignet** 38

PASTA

ALASKAN KING CRAB AGNOLOTTI *Grilled Leeks, Manila Clams, Truffle Parmesan Sauce* 22

RICOTTA CHEESE RAVIOLI *Baby Spinach, Pine Nuts, Dried Apricot, Sage Butter Sauce* 21

SHORT RIB TORTELLINI *Sweetbread, Fontina Cheese, English Peas* 22

HARD RED WINTER WHEAT LINGUINE *Baja Prawn, Petite Arugula, Asparagus, Manchego Cheese* 22