



THE WESTGATE ROOM

FINE CALIFORNIA CUISINE

SOUPS

CREAM OF BROCCOLI

Twice Baked
Maytag Blue Cheese Soufflé,
Broccolini and Crème Fraiche

7

SEAFOOD CHOWDER

Scallops, Clams, Black Tiger Shrimp,
Lobster and Black Summer Truffle,
Parmesan and Poppy Seed Puff

8

WESTGATE TORTILLA SOUP

Tomato Broth Blended with
Corn Tortilla, Jack Cheese, Tomato,
Avocado and Grilled Chicken Breast

9

APPETIZERS

WESTGATE SALAD

Poached Red and Green Pears, Belgian Endive, Candied Walnuts,
Roquefort Cheese, Balsamic Vinaigrette

9

CAESAR SALAD

Baby Romaine Heart, Sourdough Croutons, Shaved Parmigiano Reggiano

9

"MOZZARELLA DI BUFALA"

Heirloom Tomato, Parmesan Ice Cream, Aged Balsamic Vinegar and Basil

12

BAJA PRAWN COCKTAIL

Avocado Parfait, Lime Marmalade, House Made Cocktail Sauce, Cilantro,
Jicama and Cucumber

13

ALASKAN KING CRAB CAKE

Crab Bisque Cappuccino, Lemon Grass Foam, Saffron Vermouth Sauce and Fennel Puree

13

WARM ASPARAGUS SALAD

Maine Lobster Asparagus Coulis, Honshimenji Mushrooms, Lemon Sabayon

14

HUDSON VALLEY FOIE GRAS

Grapes, Persimmon Chutney, Port Wine Reduction

21

SALADS

YELLOW FIN TUNA SASHIMI

Avocado Vinaigrette,
Yuzu Lime Soy Sauce, Heart of Palm,
Kumquat and Watermelon Radish

17

CAESAR SALAD

Baby Romaine Hearts, Parmigiano Reggiano,
Choice of Chicken Breast or Baja Prawns

16

PROSCIUTTO DI PARMA HAM

Warm Redwood Hill Farm Crottin,
Candied Pistachios, Black Mission Figs,
Sherry Wine Reduction

17

CLASSIC COBB

Smoked Turkey Breast, Ham,
Honey Cured Bacon, Avocado, Cherry Tomato,
Maytag Blue Cheese, Hard Boiled Egg
Heart of Romaine

15

CURRIED CHICKEN SALAD

Grilled Chicken Breast Salad, Granny Smith Apple,
Celery, Pine Nuts, Golden Raisins,
Mango Chutney and Seasonal Fruits

17

SEAFOOD COBB

Day Boat Sea Scallop, Baja Prawns,
Alaskan King Crab, Jicama, Papaya, Bean Sprouts,
Avocado and Mango Miso Dressing

21



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MAIN COURSES

RICOTTA CHEESE RAVIOLI

Baby Spinach, Pine Nuts, Dried Apricot, Sage Butter Sauce

18

SHORT RIB TORTELLINI

Fontina Cheese, English Peas and Black Truffle Jus

21

ALASKAN HALIBUT CHEEKS

Sweet Yellow Corn Risotto, Pancetta, Heirloom Cherry Tomato Salsa

21

RED KING SALMON

Eggplant Purée, Soy Bean, Tamago Thai Curry and Jasmine Rice

23

PACIFIC GROUPE

Sun Dried Tomato Pesto, Fava Bean Leaves, Chive Flower,
Baby Onion and Fennel

24

BLACK ANGUS FLAT IRON STEAK

Local Baby Carrots, Sweet Onion,
German Butterball Potato Casserole and Maytag Blue Cheese

22

MILK-FED VEAL PICATTA

Yukon Potato Gnocchi, Nicoise Olive, Cauliflower, Chanterelles Mushrooms

24

SANDWICHES

KOBE BEEF BURGER

Apple Wood Smoked Bacon, Sweet Onion,
Fiscalini Cheddar or Maytag Blue Cheese

17

SIRLOIN BURGER

Swiss or Cheddar Cheese on
Sesame Kaiser Roll, Tomato,
Boston Lettuce, Red Onion and Pickle

14

MEXICAN WHITE SHRIMP CLUB

Piquillo Pepper, Heirloom Tomato,
Pancetta, Pesto Aioli, Manchego Cheese
Rosemary Bread

16

WESTGATE CLUB

Smoked Turkey, Crispy Bacon, Avocado,
Boston Lettuce, Tomato, Swiss Cheese
on Sourdough or Multi Grain Bread

13

MONTE CRISTO

Black Forest Ham, Smoked Turkey Breast,
Swiss Cheese Sandwich in Egg Batter

13

PULLED BBQ PORK

Pickled Cabbage on Sesame Bun,
Chipotle Mayo, Aged Sonoma Jack Cheese
House Made Barbeque Sauce

14

VEGETABLE SANDWICH

Roasted Bell Pepper, Grilled Asparagus,
Feta Cheese, Tomato with Romaine lettuce
Pickled Cucumber on Olive Bread

14