

# las alcobas

A LUXURY COLLECTION HOTEL

NAPA VALLEY

## IN ROOM DINING MENU

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BREAKFAST || 7:00 am to 10:30 am || 21% service charge, \$6 delivery fee

### SIGNATURE JUICES 9

carrot  
*orange, turmeric*

herb tonic  
*apple, basil, cilantro, cucumber  
spinach, ginger*

### JUICES 6

ruby red grapefruit

valencia orange

apple

### VITTORIA COFFEE

french press 6 small / 9 large

espresso 4

latte or cappuccino 7

### MORNING CREATIONS

greek yogurt 18  
*ten grain granola, seasonal fruit, marshall's farm honey*

cured smoked salmon 18  
*toasted bagel, persian cucumber, red onion, herb cream cheese*

oranges & dates 12  
*pistachios, mint*

bananas & almonds 9  
*almond butter, coconut, cocoa nibs, tonka bean*

ten grain porridge 17  
*soft poached organic egg, spinach, parmesan*

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### EGGS

purgatory 16

*baked egg, fra diavolo, castelvetrano olives, grilled bread*

chilaquiles 17

*salsa roja, cotija cheese, avocado, pickled red onion, sunny side up eggs*

two eggs any style 18

*choice of breakfast meats, breakfast potato, toast*

egg white frittata 20

*seasonal vegetable, greens*

omelette 19

*wild mushrooms, crème fraîche, caramelized onion, lettuces*

breakfast sandwich\* 16

*soft-scrambled eggs, pancetta, smoked cheddar, arugula, english muffin*

### ADDITIONS

breakfast sausage 7

small daily fruit 6

klingsman farms cured bacon 6

single egg 4

breakfast potatoes 6

toast, bagel, or breakfast pastries 5

## IN ROOM DINING MENU

LUNCH & ALL DAY MENU || 11:00 am to 9:30 pm || 21% service charge, \$6 delivery charge

**chips & dip 21**

*house potato chips, whipped lebaneh, salmon caviar*

**crudités [vegetarian] 15**

*iced vegetables, mubammara, walnut, pomegranate*

**burrata [vegetarian] 15**

*heirloom grapes, crispy grape leaves, grapeseed oil*

**little gem caesar 16**

*bagna càuda, crispy boquerones,*

*olive oil croutons*

*add chicken +7*

*add fish +12*

**california burger 21**

*double meat, double cheese,*

*lettuce, tomato, caramelized onion, pickles,*

*mustard, acacia house special sauce*

*Impossible [vegetarian] burger +3*

*add foie gras\* +20*

**persimmon, kohlrabi & avocado 17**

*lebaneh, cocoa nibs, pomegranate vinaigrette*

**chicken noodle soup 15**

*ginger, seasonal vegetables*

**tuna crudo\* 21**

*mojama, shinko pear, celery heart, parsley*

**chestnut spaghetti\* 21**

*smoked maitake mushroom, black pepper, egg yolk, pecorino*

**grilled cheese 14**

*talleggio, duck egg, napa honey*

## IN ROOM DINING MENU

DINNER ADDITIONS || 5:30 pm to 9:30 pm || 21% service charge, \$6 delivery charge

### STARTERS

endive & apples [vegetarian] 14  
*goat's milk gouda, black walnuts, tarragon, cider*

red kuri squash soup [vegetarian] 13  
*mutsu apple, smoked mascarpone, thyme, pumpkin seed oil*

### ENTREES

kabocha squash risotto [vegetarian] 23  
*parmesan, mascarpone, hazelnuts, amaretti*

chicken piri piri 30  
*jimmy nardello peppers, potatoes, charred onions*

halibut\* 32  
*manila clams, nantes carrots, lovage, persimmon*

wine grape aged new york strip\* 55  
*local chanterelles, parsnip aligot, cress, horseradish, molasses au poivre*

### SIDES

maitake mushroom amondine [vegetarian] 12  
*almond, lemon, brown butter*

today's vegetables [vegetarian] 11

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DESSERT || 11:00 am to 9:30 pm || 21% service charge, \$6 delivery charge

### fruit 12

*apple, cranberry, cinnamon cremeux*

### chocolate 12

*chocolate mousse, raisin, orange, fudge soil*

### cake 12

*olive oil cake, figs, lemon panna cotta, pistachio*

### cheese\* 24

*three cheeses, local honeys*

## IN ROOM DINING MENU

WINE BY THE GLASS / BOTTLE || 11:00 am to 9:30 pm || 21% service charge, \$6 delivery charge

SPARKLING	GLASS	BOTTLE
<i>louis pommery brut, california</i>	14	65
<i>michel gonet brut reserve, cote de bar, sezanne, valle de la marne</i>	22	88
<i>schramsberg brut rosé, north coast, california</i>	24	96
WHITE		
<i>wheeler farms sauvignon blanc, by bart and daphne araujo, napa valley</i>	16	65
<i>massican “annia” white blend, napa valley</i>	18	80
<i>fisher vineyards ‘mountain estate’ chardonnay, sonoma county</i>	20	80
ROSÉ		
<i>vivier pinot noir, sonoma coast</i>	14	56
<i>de l’amaurigue fleur, cotes de provence, france</i>	16	60
RED		
<i>scherrer pinot noir, sonoma county 2014</i>	18	70
<i>seventy five wine company cabernet sauvignon, california</i>	14	52
<i>robert biale black chicken zinfandel, napa valley</i>	20	80