# GLASS HOUSE

*Some moments are remarkable not for what they offer, but for how rarely they exist. Perched high above the Pacific Ocean, Glass House is an intimate dining experience defined by privacy, exclusivity, and a deep connection to place. Each evening is thoughtfully composed to reflect the surrounding landscape and the sense of occasion that comes with moments of true rarity. We are happy to accommodate dietary restrictions and allergies. Additional substitutions are respectfully declined.*

## DINNER

*Includes wine or non-alcoholic beverage pairing*

BEGINNINGS
**Lafayette Bakery Olive Loaf**
whipped european butter, big sur sea salt | v

FIRST COURSE
**Pacific Hamachi Crudo***
asparagus coconut cream, snap peas, meyer lemon calabrian chili oil | gf

SECOND COURSE
**Artichoke Heart**
parmesan truffle emulsion, pancetta, herb gremolata burnt bread crumble

THIRD COURSE
**12-Month Aged Risotto**
sundried tomato pesto, pine nut, pacific scallop petite watercress | gf, n

INTERMEZZO
**Ventana Sorbet**
lemon, white sage, pear lavender big sur sea salt, prosecco | gf, pb

FOURTH COURSE
**Grilled California Tuna***
charred eggplant puree, caponata, frisee pickled pearl onion, champagne vinaigrette | gf

FIFTH COURSE
**Mascarpone Cheesecake**
passion fruit gastrique, oat graham sablé candied ginger, passionfruit chocolate | gf, v

LAST BITES
Chocolate Bon Bons
Almond Macarons

## ENHANCED DINNER

*Additional $100 per person*

BEGINNINGS
**Lafayette Bakery Olive Loaf**
whipped european butter, big sur sea salt | v
**Duck Liver Paté**
port geleé, pickled shallot, big sur sea salt

FIRST COURSE
**Pacific Hamachi Crudo***
asparagus coconut cream, snap peas, meyer lemon calabrian chili oil | df

SECOND COURSE
**Artichoke Heart**
parmesan truffle emulsion, pancetta, herb gremolata burnt bread crumble

THIRD COURSE
**12-Month Aged Risotto**
sundried tomato pesto, pine nut, pacific scallop petite watercress | gf, n

INTERMEZZO
**Ventana Sorbet**
lemon, white sage, pear lavender big sur sea salt, prosecco | gf, pb

FOURTH COURSE
**Grilled California Tuna***
charred eggplant puree, caponata, frisee pickled pearl onion, champagne vinaigrette | gf

FIFTH COURSE
**California Cheese Plate**
trio of chefs selection cheeses, sea salt crackers, mix berry preserves

SIXTH COURSE
**Mascarpone Cheesecake**
passion fruit gastrique, oat graham sablé candied ginger, passionfruit chocolate | gf, v

LAST BITES
Chocolate Bon Bons
Almond Macarons

## ADDITIONS

**Ventana Caviar Service**
fingerling potato chip, egg jam chive creme fraiche | gf
*The Caviar Co. San Francisco:*
Osetra | 1oz | $150
Siberian Sturgeon | 1oz | $130

**Premium Wine Pairing**
Additional $100 per person for premium wine pairing.

*Service charge is included within the package price.*

pb = Plant Based | v = Vegetarian | gf = Gluten Free | n = Contains Nuts
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness