

# The POST ROOM



## LUNCH

### STARTERS

SEASONAL SOUP 12.

JAMON IBERICO & CUCUMBER SALAD 18.  
Pistachios, Fennel, Nicasio Valley Cheese

FARMER MARKET SALAD 15.  
Mixed Greens, Seasonal Fruit, Goat Cheese Crumble,  
Candied Pecans, Citrus Vinaigrette  
\*add Grilled Gulf Shrimp +10.  
\*add Roasted Petaluma Chicken Breast +8.

BUFFALO BURRATA 16.  
Seasonal Fruit Compote, Marcona Almonds,  
Balsamic

AHI TUNA 20.  
Brokaw Farm Avocado, Kalamata Olives, Cucumber,  
Lime Sumac Dressing

SPANISH OCTOPUS 21.  
Lemon Preserve, Marcona Almonds, Romesco Sauce

MUSHROOM FLATBREAD 18.  
Manchego Cheese, Tomato Fondue, Foraged  
Mushrooms

### MAINS

COBB SALAD 25.  
Lucero Farm Tomato, Brokaw Farm Avocado, Boiled  
Soft Egg, Bay Blue Cheese, Roasted Petaluma Chicken,  
Green Goddess

SEARED SALMON 32.  
Gavels Farm Cherry Tomato Relish, Anchovy,  
Watermelon Radish, Citrus

CREEKSTONE FARM DRY AGED NEW YORK  
STEAK FRITES 38.  
Chimichurri, Herb Crème Fraiche

HOUSE-MADE PAPARDELLE PASTA 25.  
Beef Bolognese, Parmigiano-Reggiano, Basil

ROASTED PETALUMA CHICKEN  
SANDWICH 25.  
Havarti Cheese, Butter Lettuce, Bacon, Lemon Aioli,  
Fries

THE POST ROOM BURGER 28.  
Crispy Pancetta, Lettuce, Heirloom Tomato, Fontina  
Cheese, House made Sauce, Fries

### DESSERTS

ESPRESSO PANNA COTTA 14.  
Biscotti Crumble, Caramel

WHIPPED PASSION FRUIT MASCARPONE 14.  
Pistachios, Basil

BASQUE CHEESECAKE 14  
Lucero Farm Strawberry, Brown Butter, Basil

FARMERS MARKET FRUITS 14