

# Breakfast

E A R L Y W I N T E R 2 0 1 8

Saturday & Sunday

<b>Continental</b>	11
house-made pastries, seasonal whole fruit, assorted cold cereals & yogurt orange juice, taylor maid organic coffee, herbal teas	
<b>Organic Green Juice</b>	8
dino kale, green apples, parsley, lime, ginger root	
<b>House-Made Granola</b>	9
straus greek yogurt, winter citrus, mayacama honey & pollen	
<b>“The Birdie Sandwich”</b>	9
scrambled eggs, cheddar, hobbs’ bacon, toasted english muffin	
<b>Steel-Cut Oats</b>	10
caramelized bananas, maple, toasted walnuts	
<b>Egg White Frittata</b>	13
roasted mushrooms, kale, caramelized onions, goat cheese, petite greens	
<b>French Toast</b>	13
pumpkin brioche, poached pears, mascarpone, pepitas, huckleberry syrup	
<b>Two Farm Eggs - Any Style</b>	13
crispy home fries, hobbs’ bacon, costeaux bakery wheat or sourdough toast	
<b>Mayacama Benedict</b>	15
poached eggs, fra’ mani ham, hollandaise, house english muffin, crispy home fries	

## sides

Hobbs’ Apple Smoked Bacon	6	Seasonal Fruit	5
Chicken Apple Sausage	6	Costeaux Sourdough or Wheat Toast	3
Crispy Home Fries	6		

# Lunch

E A R L Y W I N T E R 2 0 1 8

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## Seasonal Soup 9

## Winter Salad 11

chicories, green olives, radish, grapefruit, almonds, ricotta salata

## Kale Salad 13

falafel croutons, raisin agrodolce, flax seeds, yogurt & curry dressing

## Roasted & Raw Beets 15

burrata, winter citrus, fennel, mache, pistachio, meyer lemon

## Hand-Cut Charcuterie & Artisan Cheese 17

persimmon hoshigaki, pickled vegetables, grilled bread

## Chips & Dip 18

dungeness crab, yuzu tobiko, lemon crème fraîche, fingerling potato chips

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## Vegetarian Pizza 16

sunchokes, olives, roasted mushrooms, garlic confit

## Polpetini Pizza 18

house-made meatballs, kale, ricotta salata, fennel, chili flake, red sauce

## Anchovy Pizza 18

roasted cauliflower, crispy capers, calabrian chilies, red sauce

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## Turkey Club 13

cranberry jam, hobbs' bacon, meyer lemon aioli, greens, croissant

## Reuben 15

corned beef, house-made sauerkraut, thousand island dressing, griddled artisan rye

## Short Rib Sandwich 15

sea scape cheddar, charred onions, horseradish aioli, semolina roll

## Soup & Sandwich 15

three cheese sandwich, tomato soup, green salad

## Smoked Salmon Frittata 17

whole eggs, roasted mushrooms, caramelized onions, goat cheese, petite herb salad

## Mayacama Hamburger 18

traditional garnishes, toasted pain de mie, cheddar, gruyere or pt. reyes blue cheese  
available with hobbs' bacon, mushrooms or caramelized onions  
kennebec french fries or simple green salad

## Mt. Lassen Trout 23

roasted beets, citrus, fennel, crispy kale, horseradish crème fraîche

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WELCOME  
—TO—  
**Mayacama**

Gentlemen are not permitted to wear caps or hats inside the Clubhouse. Cell phones must be kept on silent mode. Parents are responsible for their children's behavior. Pets, with the exception of certified service dogs wearing a service vest, are not permitted inside the Clubhouse. Thank you.

01/03/2018

# Dinner

EARLY WINTER 2018

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## Seasonal Soup 9

## Winter Salad 11

chicories, green olives, radish, grapefruit, almonds, ricotta salata

## Kale Salad 13

falafel croutons, raisin agrodolce, flax seeds, yogurt & curry dressing

## Roasted & Raw Beets 15

burrata, winter citrus, fennel, mache, pisatchio, meyer lemon

## Hawaiian Yellowtail Sashimi 17

ruby red grapefruit, radishes, avocado, jalapeño kosho, furikake

## Hand-Cut Charcuterie & Artisan Cheese 17

persimmon hoshigaki, pickled vegetables, grilled bread

## Chips & Dip 18

dungeness crab, yuzu tobiko, lemon crème fraîche, fingerling potato chips

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## Vegetarian Pizza 16

sunchokes, olives, roasted mushrooms, garlic confit

## Polpetini Pizza 18

house-made meatballs, kale, ricotta salata, fennel, chili flake, red sauce

## Anchovy Pizza 18

roasted cauliflower, crispy capers, calabrian chilies, red sauce

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## Grilled Mayacama Hamburger 18

traditional garnishes, toasted pain de mie, cheddar, gruyère or pt. reyes blue cheese  
available with hobbs' bacon, mushrooms or caramelized onions  
kennebec french fries or simple green salad

## Ricotta Agnolotti 26

braised pork cheeks, pacific forest mushrooms, sunchokes, calabrian chilies, parmesan  
*\*vegetarian option available*

## Roasted Petaluma Chicken 27

crispy smashed potatoes, broccoli romanesco, dates, charred onions, thyme jus

## Crispy Duck Leg Confit 27

anson mills grits, winter greens, braised onions, tokyo turnips, cara-cara orange

## Mt. Lassen Trout 30

curried cauliflower, brussels leaves, braised radish, roasted grapes, almonds

## Akaushi New York Steak 35

roasted root vegetables, pommes boulangère, horseradish, bordelaise

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# Desserts

EARLY WINTER 2018

<b>Chocolate Peanut Butter Bar</b> rum raisin ice cream, celery gelée, peanut brittle	10
<b>Almond Brown Butter Cake</b> roasted pineapple, coconut sherbet, salted caramel	
<b>White Chocolate Semifreddo</b> citrus compote, pickled buddha's hand, candied black sesame seeds	
<b>House-Made Ice Cream</b>	
<b>Seasonal Fruit Sorbet</b>	
<b>Selection of Farmstead Cheese</b> seasonal fruit jam, toasted walnut bread, spiced nuts	15

## *by the glass*

NV Noval Black, Porto	5
2011 Taylor LBV, Porto	8
NV Fonseca 10 Year Tawny, Porto	12
NV Taylor 20 Year Tawny, Porto	16
NV Fernando de Castilla, Pedro Ximenez Sherry, Spain	8
2009 Royal Tokaji, Red Label, Hungary	11
2012 Donna Fugata Ben Rye Late Harvest Zibibbo, Pantellereia, Italy	14

# *In Room Menu*

EARLY WINTER 2017

## *starters*

- Winter Salad** 11  
chicories, green olives, radish, grapefruit, almonds,  
ricotta salata
- Kale Salad** 13  
falafel croutons, raisin agrodolce, flax seeds, yogurt  
& curry dressing
- Hand-Cut Charcuterie & Artisan Cheese** 17  
persimmon hoshigaki, pickled vegetables, grilled bread

## *children*

- Cheese Pizza** 10
- Buttery Penne Pasta** 10  
shaved parmesan (olive oil available)
- Crispy Chicken Tenders** 10  
house-made fries or seasonal fruit
- Mini Mayacama Cheeseburger** 11  
house-made fries or seasonal fruit

## *artisan pizza*

- Vegetarian** 16  
sunchokes, olives, roasted mushrooms, garlic confit
- Polpetini Pizza** 18  
kale, ricotta salata, fennel, chili flake, red sauce

## *entrees*

- Grilled Mayacama Hamburger** 18  
traditional garnishes, grilled pan de mie, cheddar, gruyère, pt. reyes blue cheese  
available with hobbs' bacon, mushrooms or caramelized onions  
kennebec french fries or simple green salad
- Ricotta Agnolotti** 26  
braised pork cheeks, pacific forest mushrooms, sunchoke, calabrian chili, parmesan  
\*vegetarian option available
- Mt. Lassen Trout** 30  
curried cauliflower florets, brussels leaves, braised radish, roasted grapes, almonds
- Akaushi New York Steak** 35  
roasted root vegetables, pommes boulangère, horseradish, bordelaise

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**Assorted Cookies** 7

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## *order*

Our In Room Menu is available from 5:00 - 8:30 pm daily except Tuesdays. To place an order please call the Bar & Grill at x2931. Please allow 30 minutes for delivery.

At Mayacama, Chef Scott Pikey's menus reflect the seasonal bounty of the Pacific Northwest. His food is approachable and responsibly sourced, using market driven products. The results are technically crafted, honest, and focused dishes. Enjoy!

# Spa Menu

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EARLY WINTER 2017

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**Winter Salad** 11  
chicories, green olives, radish, grapefruit, almonds, ricotta salata

**Kale Salad** 13  
falafel croutons, raisin agrodolce, flax seeds, yogurt & curry dressing

**Roasted & Raw Beets** 13  
burrata, winter citrus, fennel, mache, pistachio, meyer lemon

**Turkey Club** 13  
cranberry jam, hobbs' bacon, meyer lemon aioli, greens, croissant

**"Soup & Sandwich"** 15  
three cheese sandwich, tomato soup, green salad

**Smoked Salmon Frittata** 17  
whole eggs, roasted mushrooms, caramelized onions, goat cheese, petite herb salad

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**Assorted Cookies** 7

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## *order*

To place an order please see the Spa Receptionist. Please allow 30 minutes for delivery.

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12/22/2017