

PALM SPRINGS

Offering you in room dining from



760-820-4674

Please, text your order

11AM - 1:45PM

Lunch Service

Dinner Service

5PM - 8PM

plates, ready for your enjoyment.

all meals are served on disposable bamboo

BEGINNINGS

20% delivery/gratuity & 18% Hotel Service fee added to each check.

Our 849 team member will deliver your meal personally, ensuring 100% satisfaction.

GREENS OF THE GARDEN BABY GEM LETTUCE CAESAR

Persian cucumber, purple Ninja radish, citrus fennel pollen vinaigrette. (V, GF) 14

GRILLED OCTOPUS Farm fresh egg, Artisan greens, balsamic glaze, Spanish octopus, arbequina olive

oil, grilled Pamplona chorizo. (GF) 18

Artisan lettuce, baby heirloom tomato,

Caesar dressing, shaved Parmesan cheese. (VE,P) 16

CORN & CRAB CHOWDER Wild Mexican blue crab (optional),

Brown butter croutons, Meyer lemon

Weiser farm peewee potato, applewood smoked bacon, herb oil, piquillo pepper. 15

COBB SALAD In-house smoked Steelhead, artisan artisan baby lettuces, baby heirloom, smoked Gone Straw Farms chicken greens, peewee potatoes, Niçoise

SALADS

lemon, capers. 27

SMOKED STEELHEAD NIÇOISE

olive, Haricot Vert, baby tomato,

chicken breast, brown butter croutons, Meyer lemon Caesar dressing, shaved Parmesan cheese. (VE) 26

Gem lettuce, Gone Straw Farms

BABY GEM CAESAR & CHICKEN BREAST

(GF) 28

breast, boiled farm egg, Point Reyes blue

cheese, bacon, 849 dill dressing, chive.

Beecher's flagship cheddar. 22 **VEGGIE BURGER** ALL COMES WITH CHOICE OF

BETWEEN THE BREADS

lettuce, tomato, garlic dill thousand island, brioche bun. (V)18

EIGHT4NINE BURGER

onion jam, house pickles,

Brioche bun, house ground Angus

moked mushroom and brown rice, butter

tenderloin, garlic aioli, expresso

POBLANO CHILE RELLENO

Refried pinto beans, ranchera

stuffed Poblano pepper, corn

esquites, cilantro. (VE) 21

CAULIFLOWER STEAK

parsley,lemon. (V) 22

CHICKEN MILANESE

blanc, chard lemon. 30

sauce, Beecher's flagship cheddar

FRIED CHICKEN SANDWICH

Calabrian Honey. 20

SIDE SALAD OR FRIES

AHI TUNA POKE

lime caviar. 42

GONE STRAW FARMS

House made kimchi, avocado,

scallion, white shoyu, sesame oil,

brown rice, soy ginger aioli. (P) 26

spouts, toasted sesame seed, finger

Gone Straw Farms Chicken Breast,

House Pickles, Dill Sauce, Brioche Bun,

MISO MARINATED CHILIEAN SEABASS California EVOO roasted cauliflower Jasmine rice, baby carrots, baby bok steak, sauce Vierge, Calabrian chili, choy, soy lime ginger glaze, daikon

LAND AND SEA

FRIED CHICKEN Half local organic hen, laminated biscuits, butter-milk skin on mash, Calabrian chili honey. 34

grove goat cheese au gratin, haricot verts, baby carrots, crispy fried onion, red wine sauce. 49

Pan seared, parmesan and cypress

ALLAN BROTHERS BEEF FILET MIGNON

Mary's chicken breast, baby Arugula,

treviso, baby heirloom tomato,

shaved Pecorino Romano herbed

salt, capers, lemon caper beurre

MESQUITE-SMOKED CARNE ASADA Grass-fed beef skirt steak, refried pintos, sweet corn pudding,

ricotta cheese. 29

pico de gallo. 35

PASTA E RAGU BUCATINI

Meat and house made Italian

sausage sauce, garlic, rosemary,

cremini mushrooms, parmesan and

SWEET

whipped Chantilly cream, lime zest. 12

KEY LIME PIE

FLOURLESS CHOCOLATE TORTE

Fudgy meringue crust, callebaut chocolate, raspberry coulis, mousse center. (GF) 13

salted caramel. 14

Cream cheese semifreddo, Chantilly, carrot ribbons cream, orange chips, candied pecans,

CARROT CAKE SANDWICH



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