



Santa Ynez Valley Restaurant Week
*Available January 24 – 26 (Tues-Thurs)

Table Snacks

DUCK WINGS, Sweet and Spicy 8 **OYSTERS (3)** Apple, Tamarind 9 “ **CHIPS & DIP**” 6

To Begin

Green Goddess Dressing, Pistachio Crumble,
BABY GEM WEDGE, Fine Herbs

From the Garden

CELERY ROOT Soup, Pickled Apples,
Crip Parsley

From the Farm

Butternut Squash, **RISOTTO**,
Parmesan Crips, Crips Sage

To Finish

CHOCOLATE MOUSSE, Honey Comb,
Cinnamon Crème, Cookie Crumble

FOUR COURSES 20.17

WINE PAIRING 20

excludes tax and service

From the Garden

Salt Baked **BEET ROOT**, Local Honey,
Bee Pollen, Sour Cream, Hazelnuts

From the Ocean

DUNGENESS CRAB, House Made
Black Linguini, Cilantro

From the Farm

Breast of **GAME HEN** & “Fried Chicken” Leg,
Confit Sunchokes, Sauerkraut, Blackberry Jus

Or

Roasted **BELLY of PORK**, Winter Vegetables,
Romanesco, Apple

To Finish

CHOCOLATE MOUSSE, Honey Comb,
Cinnamon Crème, Cookie Crumble

FOUR COURSES 40.17

WINE PAIRING 20

excludes tax and service