

MAD  
& VIN  
at The Landsby

Santa Ynez Valley Restaurant Week

3 Courses / \$20.17

Participating Hours: (5pm – 9pm)

**First Course**

*choose one*

Caramelized Brussel Sprouts

*barrel aged maple syrup, serrano ham, lemon crème fraiche*

Farmers Salad

*local mixed greens with citrus vinaigrette*

Market Soup

*made fresh daily*

**Second Course**

*choose one*

Herb Crusted Salmon

*skillet charred, creamy farro, butternut squash, swiss chard, quince glaze*

Short Rib Skillet

*braised beef rib, wine gravy, fried fingerlings, burrata, rocket greens*

Fresh Pasta

*bucatini, Applewood bacon, egg yolk, cream, smoked cheese, local herbs*

**Third Course**

*choose one*

Seasonal Fruit Crumble

*market fruit, granola crumble, McConnell's sweet cream*

Flourless Chocolate Cake

*raspberry shrub coulis, McConnell's eureka lemon & marionberries*