



Santa Ynez Valley Restaurant Week

3 Courses / \$20.17

Participating Hours: 1 – 6 pm

First Course

Garden greens salad

Sweet greens dressed with champagne vinaigrette, roasted beets and goat cheese

Pair with half glass of Crushed Prosecco – 6.5

Second Course

Short rib

Braised beef short ribs with celery root puree, pickled pearl onions and roasted baby carrots

Pair with half glass of Compilation Pinot Noir, Sta. Rita Hills 2014 – 9

Third Course

Belgian chocolate rice tart

Served with vanilla crème fraiche and strawberry jam

Pair with half glass of Svago Buono "Grazia" Late Harvest 2013 – 6

Purchase full wine pairing for additional 20.17\$