



Santa Ynez Valley Restaurant Week

***Participating Dates:** Sunday 21 - Thursday 25th

Price: \$20.18 (optional supplemental courses are additional)

Reservations: 5:30 – 8:45 p.m. *Highly recommended

Phone: 805.688.1703

FIRST

Confit **RABBIT TACO**, Cilantro Tortillas, Smoked Chocolate Mole, Charred Tomatillo's Salsa

SECOND

Charred & Salted Courgettes. Fermented **YEAST EXTRACT**, Pine Nut & Basil Ricotta, Puffed Jasmine Rice

or

Roasted **BLACK COD**, Beer Braised Green Onions, Salt Cod Miso Hushpuppies, Mushroom Velouté

*Supplemental Course, Additional \$10 per order

THIRD

Smoked Squash Risotto, Mascarpone, **ROASTED ACORN SQUASH**, Maple Reduction, Crisp Sage

or

Bone Marrow Risotto, **BRAISED OX TAIL**, Crisp Shallots, Lemon and Hazelnut Gremolata

*Supplemental Course, Additional \$10 per order

FOURTH

Crispy **FRIED CHURRO**, Smoked Chili and Dark Chocolate Ganache, Matcha Crème

Steven Snook – Executive Chef | JJ Guerrero – Sous Chef | Jonathan Rosenson Sommelier/Owner

*Consuming raw, undercooked meats, poultry, seafood, shellfish, eggs, unpasteurized milk may increase your risk of foodborne illness

