



Santa Ynez Valley Restaurant Week

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

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

Phone: 805.688.1703

FIRST

Charred & Salted **ZUCCHINI**, Fermented Yeast Extract, Pine Nut & Basil Ricotta, Crisp Quinoa

SECOND

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

THIRD

Caramel Apple **TIRAMISU**, Espresso Sponge, Golden Chocolate, Fresh Mint

PETIT TASTING 3 Courses \$20.18

FIRST

Charred & Salted **ZUCCHINI**, Fermented Yeast Extract, Pine Nut & Basil Ricotta, Crisp Quinoa

SECOND

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

THIRD

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

or

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

*Supplemental Course, Additional \$10 per order

FOURTH

Caramel Apple **TIRAMISU**, Espresso Sponge, Golden Chocolate, Fresh Mint

PREMIER TASTING 4 Courses \$35.18

FIRST

Charred & Salted **ZUCCHINI**, Fermented Yeast Extract, Pine Nut & Basil Ricotta, Crisp Quinoa

SECOND

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

THIRD

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

FOURTH

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

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

*Supplemental Course, Additional \$10 per order

FIFTH

Caramel Apple **TIRAMISU**, Espresso Sponge, Golden Chocolate, Fresh Mint

GRAND TASTING 5 Courses \$50.18

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