



Santa Ynez Valley Restaurant Weeks  
Participating Days & Hours: Dinner January 27<sup>th</sup> - Feb 7<sup>th</sup>

**THREE COURSE**

FIRST

**BABY GEM WEDGE**, Crumbled Pistachio, Fine Herbs, Green Goddess Dressing,

SECOND

**WILD MUSHROOM RISOTTO**, Chives, Mushroom Reduction

THIRD

**CHOCOLATE MOUSSE**, Crisp Honeycomb, Dulce de Leche Crema, Cookie Crumble, Mint

**PETITE TASTING 3 COURES 20.18**

Excludes Tax & Gratuities

**FOUR COURSE**

FIRST

**BABY GEM WEDGE**, Green Goddess Dressing, Crumbled Pistachio, Fine Herbs

SECOND

**PAN ROASTED SEA BASS**, Violet Artichokes, Pea Puree, Caviar Velouté

THIRD

**WILD MUSHROOM RISOTTO**, Chives, Mushroom Reduction

**OR...**for an additional \$14 you can enjoy...

**SHORT RIB BOURGUIGNON**, Wild Mushrooms, Espuma Potato, Pearl Onions

FOURTH

**CHOCOLATE MOUSSE**, Crisp Honeycomb, Dulce de Leche Crema, Cookie Crumble, Mint

**PREMIER TASTING 4 COURES 38.18**

Excludes Tax & Gratuities

## **FIVE COURSE**

### FIRST

**BABY GEM WEDGE**, Crumbled Pistachio, Fine Herbs, Green Goddess Dressing,

### SECOND

**ROASTED CAULIFLOWER**, Truffle Chive Vinaigrette, Quinoa, Whipped Cauliflower, Marcona Almond

### THIRD

**PAN ROASTED SEA BASS**, Violet Artichokes, Pea Puree, Caviar Velouté

### FOURTH

**WILD MUSHROOM RISOTTO**, Chives, Mushroom Reduction

**OR...**for an additional \$14 you can enjoy...

**SHORT RIB BOURGUIGNON**, Wild Mushrooms, Espuma Potato, Pearl Onions

### FIFTH

**CHOCOLATE MOUSSE**, Crisp Honeycomb, Dulce de Leche Crema, Cookie Crumble, Mint

## **ADDITIONAL SIDE OPTIONS**

**HOMEMADE PAIN AU LAVIN** Bread 3

**THREE OYSTERS**, Mignonette, Chive 10

**KIMCHI CRACKLING**, Aerated Baked Garlic Aioli 10

**CAVIAR**, Reserve Malossol 95

**GRAND TASTING 5 COURES 54.18**

Excludes Tax & Gratuities