



SANTA YNEZ VALLEY RESTAURANT WEEKS
3 COURSES | \$50

JANUARY 21-22 5:00PM – 8:30PM
JANUARY 25-29 5:00PM – 8:30PM
FEBRUARY 1-3 5:00PM – 8:30PM

FIRST COURSE

Roast Yellow Beets & Persimmon

Aged Goat Cheese, Pistachios, Persimmon & Sherry Vinaigrette

SECOND COURSE

Choice of:

Parisian Gnocchi

Parmesan, Maitake Mushroom, Butternut Squash

Pan-Seared Halibut

Black Truffle Dashi, Kale, Baby Turnips

Braised Short Rib

Sweet Potato, Onion Jam, Brussels Sprouts

THIRD COURSE

Chocolate & Honey

Chocolate Mousse, Chantilly Cream, Honeycomb, Bee Pollen