



Santa Ynez Valley Restaurant Weeks

\$50 per person | 3 Courses

First Course

(Choice of)

Black Garlic Caesar Salad

Little gems, Grana Padano, garlic croutons

Roasted Carrot & Ginger Soup

Crumbled feta, herb tahina, dukkah

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Second Course

(Choice of)

Winter Risotto

Butternut squash, burrata, toasted pepitas, tarragon oil

Bucatini Cacio e Pepe

Parmigiano Reggiano, Grana Padano, fresh cracked pepper, chives

Buttermilk Fried Chicken Thursdays only!

(Supplemental \$10)

Cheddar corn bread, lemon, spicy honey

Braised Short Rib

(Supplemental \$10)

Potato gratin, roasted carrots, parsley gremolata

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Third Course

Chef Terri's Chocolate Chip Cookies

Toasted walnut, dark chocolate, sea salt