



Santa Ynez Valley Restaurant Weeks 2019 Menu

3 Courses/\$20.19

Monday -Thursday – Dinner Only

First Course

Winter Citrus

Café Farm organic lettuces, radicchio, shaved fennel, red onion, Meyer lemon vinaigrette

Or

Soup du Jour

Second Course

Café Farm Butternut & Ricotta Ravioli

Kale, Sage Cream, Grana

Or

Grilled 5 oz. Flat Iron Steak

Cauliflower gratin, Café Farm spinach, roasted onion, Chimichurri

~\$5 supplement

Or

Buttermilk Fried Chicken

Brussels sprouts, Café Farm Butternut squash, Mashed potatoes

Third Course

Carrot Cake, Cream cheese frosting