

# MAD &VIN

2023 SYV RESTAURANT WEEKS  
JANUARY 16 - 31 | 5 PM - 9 PM

## STARTER

### SPINACH SALAD

ricotta salata, cherry tomato  
red onion, bacon vinaigrette

## ENTREE

### GRILLED TRI TIP

avocado chimichurri served with  
creamy mac and cheese and garlic bread

## DESSERT

### NEW YORK CHEESECAKE

berry compote

\$40 per person ++

\*available in restaurant area only

Please notify your server of any allergies or dietary restrictions. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# MAD &VIN

2023 SYV RESTAURANT WEEKS  
JANUARY 16 - 31 | 5 PM - 9 PM

## STARTER

### SPINACH SALAD

ricotta salata, cherry tomato  
red onion, bacon vinaigrette

## ENTREE

### GRILLED TRI TIP

avocado chimichurri served with  
creamy mac and cheese and garlic bread

## DESSERT

### NEW YORK CHEESECAKE

berry compote

\$40 per person ++

\*available in restaurant area only

Please notify your server of any allergies or dietary restrictions. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.