



SANTA YNEZ VALLEY RESTURANT WEEKS MENU

APPETIZER

FILLO CUP WITH BRIE CHEESE TOPPED WITH CRANBERRY AND
PORT SAUCE WITH ALMONDS

SALAD

RASPBERRY PECAN SALAD

MIXED GREENS, DRIED APRICOTS, BLACK FIGS, CRANBERRIES, SILVERED
ONIONS TOASTED PECANS WITH A RASPBERRY VINAIGRETTE

MAIN ENTRÉE

SOLE PICCATA

OR

BRAISED BONELESS SHORT RIBS

BOTH SERVED WITH MASHED POTATOES AND SAUTEED
GARLIC SPINACH

DESSERT

CHOCOLATE BREAD PUDDING SERVED WITH VANILLA BEAN ICE-
CREAM AND A TAHITIAN VANILLA SAUCE