



# Santa Ynez Valley Restaurant Week

**Monday-Sunday 5pm - 9pm 3  
Courses | \$40 per person**

## first

**Shrimp & Crab Cakes**

*smoked tomato broth, old bay aioli*

**Beet & Burrata Salad**

*marinated beets, whipped burrata, pine nuts, focaccia*

**Texas Style Chili**

*roasted prime rib, tomato, smoked cheddar,  
jalapeño corn muffin*

## second

**Pan-Roasted Chicken**

*chicken breast, garlic, shallot, pancetta, figs, marsala,  
butter, polenta cake*

**Steak Frites**

*butcher's cut, house-made steak sauce, fries*

**Mac & Cheese**

*cavatappi pasta, truffle pecorino, smoked mushroom*

## Third

**Lemon Pound Cake**

*lemon icing, macerated strawberries*

**Gelato or Sorbet**

*assorted flavors from leo leo*