



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