



MARRIOTT
Santa Ynez Valley Marriott

Santa Ynez Valley Restaurant Weeks

4:00 p.m. – 9:00 p.m. Daily

3 Courses | \$30

First Course

101 Salad

Spring Mix tossed in white balsamic vinaigrette
and topped with freshly cut strawberries, candied walnuts, red onion
and goat cheese crumble.

Second Course

Pinot Filet Mignon

4oz filet served with a sautéed polenta cake,
Baby heirloom carrots and top with
Pinot Demi-glace and tobacco onions

OR

Tagliatelle Pasta

Wild Mushroom, red peppers, and spinach tossed in a pesto sauce,
and finished with a balsamic drizzle and shaved parmesan.

Third Course

Strawberry Shortcake

Moist white cake layered with fresh strawberries and sweet whipped cream

OR

Chocolate Nightcap

A delicious blend of velvety chocolate and cream. Coastal Charm Iced Chocolate Cream Wine has an inviting nose, a creamy mouthfeel with a delightful and balanced finished.