

SANTA YNEZ VALLEY 2026 RESTAURANT WEEKS

MONDAY – THURSDAY

5PM-10PM

3 COURSES | \$50

FIRST COURSE

CHOICE OF ONE

CHEF SERGIO'S CHICKEN TORTILLA SOUP

SMOKED CHICKEN, PEPPER JACK CHEESE, TORTILLA CHIPS

OR

WILLOWS SALAD

SPRING MIX, TOASTED MARCONA ALMONDS, GOLDEN RAISINS, SUNFLOWER SEEDS

POINT REYES BLUE CHEESE, TOMATOES, RED WINE VINAIGRETTE

SECOND COURSE

CHOICE OF ONE

JIDORI CHICKEN

MASHED YUKON GOLD POTATOES, BABY CARROTS, CAULIFLOWER

KING SALMON

PINK PEPPERCORN, SAVORY POTATO AND LEMON CAKE, BABY LEEKS

BEURRE ROUGE

BUCATINI & HOMEMADE FILET MEATBALLS

C.A.B. PRIME TENDERLOIN MEATBALLS, TOMATO GRAVY, GRANA PADANO

OR

SURF & TURF +\$25

6OZ AUSTRALIAN WAGYU AND MAZATLÁN SHRIMP

MASHED YUKON GOLD POTATOES, BROCCOLINI

THIRD COURSE

CHOICE OF ONE

WARM DOUBLE CHOCOLATE BROWNIE

VANILLA ICE CREAM, FUDGE SAUCE

OR

CHEF LEVI'S CITRUS POUND CAKE

VANILLA MOUSSE, RASPBERRY MARMALADE

Chef Sergio Renteria
Manager, Matthew Sanderson

