

BAR LE CÔTE

SANTA YNEZ VALLEY RESTAURANT WEEK

\$50

COURSE 1

PACIFIC GOLD RESERVE OYSTERS

Morro Bay, California

PEEL & EAT SHRIMP

COURSE 2

ARUGULA SALAD

Aged Manchego, Toasted Almonds, Membrillo Vinaigrette

COURSE 3

DRY AGED STRIPED BASS

Roasted Eggplant Purée, Ryan Farm's Hazelnut Picada

COURSE 4

SPANISH CITRUS OLIVE OIL CAKE

Red Wine Reduction, Lemon Crumble & Pomegranate

