



## Santa Ynez Valley Restaurant Weeks

Monday - Sunday 5:00 - 8:30 p.m.

3 Courses \$50

### First Course

Choice of

**CHOPPED BABY GEM** Green Goddess Dressing, Pistachio, Fines Herbes

**POTATO & LEEK BISQUE** Smoked Bacon, Leek Nest, Herb Oil

### Second Course

Choice of

**RISOTTO** Wild Mushrooms, Herb Pesto, Mascarpone, Mushroom Jus

**CATCH of the DAY** Locally Caught, Seasonal Presentation

**BRAISED LAMB SHOULDER** Parmesan Polenta, Broccolini, Garlic Puree, Red Wine Gastrique

**\*PRIME NEW YORK** 14 Day Dry-Aged, Broccolini, Smoked Onion, Parsnips Red Wine Reduction

\*(requires an additional 25 per order)

### Third Course

Choice of

**CHOCOLATE & HONEY** Chocolate Mousse, Honeycomb, Crumble, Vanilla Cream (\*GF)

**MEYER LEMON CHEESECAKE** Date Caramel, Citrus Date & Walnut Crust (GF)

### Supplemental

**HOMEMADE BREAD** Avocado Butter, Herb Olive Oil **7**

**KIMCHI CRACKLINGS** Espuma Baked Garlic Aioli **9**

**CONFIT POTATOES** Crème Fraîche, Scallions, Manchego **12**

**BRUSSELS SPROUTS** Honey, Manchego, Sherry Vinegar, Aleppo Pepper **15**

**OYSTERS (4)** Seasonal Mignonette, Chives **16**

**CAVIAR** SIBERIAN ROYAL 10g | SIBERIAN ROYAL 28g **38 | 85** OSCIETRA 10g | OSCIETRA 28g **48 | 135**

**DUCK WINGS** Smoked Sweet & Spicy, Chile & Peach Agrodolce, Chives **16**