



Santa Ynez Valley Restaurant Weeks

Thursday thru Sunday, 4:30pm to Close

3 Courses | \$40

First Course

Little Gem Caesar Salad

Little gem lettuce, fried croutons, classic Caesar anchovy vinaigrette, parmigiana crisp, lemon wedge, fried caperberry

or

Roasted Beet Salad

Chioggia beets, baby spinach, goat cheese, toasted almond, pickled watermelon radish, charred lemon vinaigrette

Second Course

Center-Cut Angus Sirloin

Baseball cut 10-oz sirloin, mashed celery root potato, grilled broccolini, mushroom demi-glaze

or

Pan Seared Salmon

Meyer Lemon beurre blanc, orzo, grilled asparagus

or

Beechen Blooming Mushroom

Tempura fried beech mushrooms, sweet chili sauce, daikon radish, red bell pepper, ginger, carrots, pickled red cabbage coleslaw

Third Course

Smoked S'more Mousse

Graham cracker crust, whipped chocolate mousse, Italian meringue, drizzled with bourbon caramel sauce