



Santa Ynez Valley Restaurant Weeks

3 Courses | \$30

First Course

Beet and Frisée Salad, Roasted Shrimp, Barrel Aged Feta, Pickled Tangerine Vin

Second Course

Garganelli Pasta, Truffled Carbonara, Petit Broccoli, Sunchoke, Pecorino Cheese, Bacon Lardons

Third Course

Carrot Cake, Carrot Ginger Caramel, Cream Cheese, Pecan Streusel



Santa Ynez Valley Restaurant Weeks

3 Courses | \$50

First Course

*Petit Soup and Salad Duo: Parker House Roll; Bay Shrimp Louie Salad,
Avocado, Egg, Fried Capers, Creamy French Dressing;
Split Pea Soup, Croutons, Ham Hock, Aged White Cheddar*

Second Course

Braised Lamb Leg, Cheese Ravioli, Roasted Garlic Jus, Pecorino, Chives

Third Course

Carrot Cake, Carrot Ginger Caramel, Cream Cheese, Pecan Streusel