



## Santa Ynez Valley Restaurant Weeks

Sunday – Thursday 11-5pm  
Friday 11-7pm  
Saturday 4-7pm

3 Courses | \$40

### First Course

Choice of Salad:

*Roasted Golden & Red Beet with arugula, toasted salty pistachios, goat cheese, citrus maple vinaigrette*

-or-

*Caesar Romaine with aged parmesan, garlic pita, farm egg Caesar dressing*

### Second Course

Choice of Entrée:

*Cavatelli Cacio e Pepe with house made pasta, pecorino romano & parmesan*

-or-

*“GLT” with beef & lamb gyro, tomatoes, romaine lettuce, Greek yogurt ranch aioli, sourdough*

-or-

*12-Hour Barbera Braised Short rib with creamy herb polenta, farm roasted carrots, red wine demi-glace*

### Third Course

*Kabocha Squash Custard with cinnamon whipped cream and candied pepitas*