

## Appetizers

<b>Pan Seared Santa Barbara Abalone</b> Fresh Capellini with Wild Mushrooms and Arbequina Olives Drizzled with Ranch Meyer Lemon Nage	22
<b>Smoked Muscovy Duck and Avocado Spring Roll</b> Bellwether Farms Fromage Blanc and Asian Coleslaw	21
<b>Hamachi and Local Uni Crudo</b> Pink Ice Watercress with Shaved Radish and Furikake Seasoning Tangerine Yuzu Vinaigrette	25
<b>Honey Glazed Beet and Asparagus Salad</b> Garden Heirloom Tomatoes with Meyer Lemon Compressed Burrata Rhubarb Purée, Rye Croutons and Toasted Caraway Vinaigrette	21
<b>Seared Pepper Crusted Wagyu Striploin</b> Salad of Frisée, Pickled Ramps, Radicchio and Artichoke Chips Truffle Aioli with Spring Onion Vinaigrette	36
<b>Chilled Heirloom Tomato Consommé</b> Dungeness Crab Stuffed Squash Blossom, Avocado and Pickled Grapes Persian Cucumber and Fennel Fronds	21
<b>Torchon of Hudson Valley Foie Gras</b> Petit Lettuces, Macadamia Nut Butter and Strawberry Coulis Sauternes Gelée and Toast Points	29
<b>Togarashi Seared Big Eye Tuna</b> Daikon Radish with Oro Blanco Grapefruit, Thai Basil and Edamame SYR Citrus Ponzu Sauce	24

Our beef is grass fed, free range and USDA Prime, all our herbs and vegetables are grown  
in our organic gardens.

### Executive Chef – Matthew Johnson

We are happy to accommodate all dietary needs  
20% service charge will be added to parties of 6 or more

## Entrées

<b>Parmesan Crusted California Halibut</b> House-Made Herb Gnocchi with Artichoke Hearts and Asparagus Lucques Olives and SYR Garden Basil Sauce	51
<b>Miso Glazed Channel Islands Black Cod</b> Maitake Mushrooms with Jasmine Rice and Lemongrass Dashi Broth	48
<b>Moroccan Spiced Chicken Tagine</b> Roasted Cauliflower, Dried Apricot, Chickpeas and Olives Preserved Lemon with Cilantro and Couscous	43
<b>Classic Steak Diane Flambéed Tableside</b> SYR Signature Mashed Potatoes with Organic Haricots Verts Brandied Cremini Mushroom Sauce	63
<b>Cider Brined Snake River Farms Pork Chop</b> Sweet Potato and Goat Cheese Rösti with Collard Greens Creamed Corn and Blackberry Port Sauce	54
<b>House-Made Fettuccine with Speck Ham</b> English Peas with Young Asparagus and Ricotta Sweet Thumbelina Carrot Nage	38
<b>Roasted Colorado Rack of Lamb</b> Confit Purple Potatoes with Roasted Heirloom Carrots and Cipollini Onions Garden Kale Purée, Lemon and Mint Gremolata with Lamb Jus	61

## Sides

<b>Wild Mushroom Toast with House-Made Ricotta, Truffle and Sunflower Sprouts</b>	19
<b>San Ysidro Ranch Signature Mashed Potatoes</b>	10
<b>Maple Glazed Brussels Sprouts with House-Smoked Bacon</b>	12
<b>Grilled Asparagus with Meyer Lemon and Parmigiano-Reggiano</b>	13

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