

Roasted Garden Vegetable Soup Farmer's Market Seasonal Vegetable Blend	16
Half Dozen Raw Oysters on the Half Shell Strawberry Champagne Mignonette	23
Toasted Quinoa and Sunflower Sprout Salad Frog Hollow Pear with Baby Beets, Gorgonzola Dolce and Marcona Almonds Roasted Cranberry Vinaigrette	21
Grilled Shrimp and Asparagus Salad Garden Greens with Grapefruit, Avocado and Cucumber Meyer Lemon Vinaigrette	29
Margherita Flatbread 24 Hour Tomatoes with Fresh Mozzarella and Garden Arugula Pesto Manodori Vinegar Add Prosciutto 6	18
Organic Chicken Breast Salad Pink Lady Apples with Candied Pecans, Avocado and Laura Chenel Goat Cheese Golden Balsamic Vinaigrette	29
Grilled Prime Flat Iron Steak Confit Peewee Potatoes, Thumbelina Carrots, Arugula, Roasted Cherry Tomatoes Blue Cheese Mouse and Carrot Top Vinaigrette	33
Local Yellowtail Fish Tacos Cabbage with Cilantro, Crème Fraîche and Black Beans Avocado Salad with Grilled Mango and Árbol Chile Salsa	29
Buttermilk Fried Chicken Sandwich Apple Fennel Coleslaw with Pickled Red Onion Three Chile Aioli Choice of Side Salad or French Fries	27
SYR BLTA Little Gem Lettuces with House-Smoked Bacon and Bliss Farms Avocado Garden Herb Aioli Choice of Side Salad or French Fries	20
Pan Seared Scallops Sweet Corn, Meyer Lemon and Leek Risotto with Garden Pea Shoots Scallion Salsa Verde	26
SYR Grilled Natural Angus Burger Choice of Aged White Cheddar or Gorgonzola Caramelized Onions and French Fries	24

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

Three Course Market Menu

Appetizer

SYR's Famous Chicken Tortilla Soup

Farmer's Market Avocado with Organic Grilled Chicken
Cheddar Cheese Topped with Tortilla Crisps

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Hamachi Sashimi

Pickled Daikon Salad with Persian Cucumber and Avocado
Yuzu Vinaigrette

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Organic Mixed Greens

Candied Pecans with Pears and Laura Chenel Goat Cheese
Golden Balsamic Vinaigrette

Entrée

House-Made Capellini Puttanesca

Heirloom Cherry Tomatoes with Marinated Olives and Grilled Artichoke Hearts
Parmigiano-Reggiano

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Achiote Glazed Organic Chicken

Roasted Pee Wee Potatoes with Blistered Tomatoes, Frisée and Asparagus
Piquillo Pepper Beurre Blanc

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Grilled Sea Bass

Cannellini Beans with Manila Clams, Chorizo and Garden Vegetables
Fresh Thyme and Meyer Lemon Nage

Dessert

San Ysidro Ranch Meyer Lemon Tart

Garden Infused Lavender and Local Orange Blossom Honey Cream

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Trio of House-Made Seasonal Sorbets

\$43

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

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#1 America's Best Resort... *Travel + Leisure*

#1 America's Best Hotel... *Forbes Traveler*

Grand Award... *Wine Spectator*