

<b>Garden Vegetable Soup</b> Farmer's Market Seasonal Vegetable Blend	16
<b>Half Dozen Raw Oysters on the Half Shell</b> Summer Melon, Cucumber and Yuzu Mignonette	24
<b>Compressed Local Strawberries and Sunflower Sprout Salad</b> Shaved Chioggia Beets, Heirloom Tomatoes, Purple Haze Goat Cheese Honey Candied Walnuts with a Fennel Pollen Vinaigrette	22
<b>Grilled Shrimp and Asparagus Salad</b> Garden Greens with Grapefruit, Avocado and Cucumber Meyer Lemon Vinaigrette	29
<b>Margherita Flatbread</b> 24 Hour Tomatoes with Fresh Mozzarella and Garden Arugula Pesto Manodori Vinegar Add Prosciutto 6	18
<b>Organic Chicken Breast Salad</b> Pink Lady Apples with Candied Pecans, Avocado and Laura Chenel Goat Cheese Golden Balsamic Vinaigrette	29
<b>Grilled Prime Flat Iron Steak</b> Sweet Corn Succotash, House Made Bacon, Caveman Blue Cheese Salsa Verde and Smokey Tomato Jam	33
<b>Local Yellowtail Fish Tacos</b> Cabbage with Cilantro, Crème Fraîche and Black Beans Avocado Salad with Grilled Mango and Árbol Chile Salsa	29
<b>Buttermilk Fried Chicken Sandwich</b> Apple Fennel Coleslaw with Pickled Red Onion Three Chile Aioli Choice of Side Salad or French Fries	27
<b>SYR BLTA</b> Little Gem Lettuces with House-Smoked Bacon and Bliss Farms Avocado Garden Herb Aioli Choice of Side Salad or French Fries	21
<b>Pan Seared Scallops</b> Sweet Corn, Meyer Lemon and Leek Risotto with Garden Pea Shoots Scallion Salsa Verde	29
<b>SYR Grilled Natural Angus Burger</b> 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**

Pink Ice Watercress with Shaved Radish and Espelette Seasoning  
Tangerine 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***  
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