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| <b>Chilled Fruit Gazpacho of the Day</b><br>Farmer's Market Seasonal Fruit and Vegetable Blend<br>Heirloom Cherry Tomatoes and Micro Basil                                 | 16 |
| <b>Half Dozen Raw Oysters on the Half Shell</b><br>Strawberry Champagne Mignonette                                                                                         | 23 |
| <b>Organic Heirloom Tomato and Buffalo Mozzarella</b><br>Garden Basil with Sweet Maui Onion and Manodori Balsamic Vinegar                                                  | 18 |
| <b>Grilled Shrimp and Asparagus Salad</b><br>Garden Greens with Grapefruit, Avocado and Cucumber<br>Meyer Lemon Vinaigrette                                                | 29 |
| <b>Margherita Flatbread</b><br>24 Hour Tomatoes with Fresh Mozzarella and Garden Arugula Pesto<br>Manodori Vinegar<br>Add Prosciutto 5                                     | 18 |
| <b>Organic Chicken Breast Salad</b><br>Pink Lady Apples with Candied Pecans, Avocado and Laura Chenel Goat Cheese<br>Golden Balsamic Vinaigrette                           | 28 |
| <b>Grilled Marinated Flat Iron Steak and Papaya Salad</b><br>Bell Peppers with Red Cabbage, Daikon Radish, Carrots and Thai Basil<br>Roasted Peanut and Ginger Vinaigrette | 32 |
| <b>Local Yellowtail Fish Tacos</b><br>Cabbage with Cilantro, Crème Fraîche and Black Beans<br>Avocado Salad with Grilled Mango and Árbol Chile Salsa                       | 28 |
| <b>Buttermilk Fried Chicken Sandwich</b><br>Apple Fennel Coleslaw with Pickled Red Onion<br>Three Chile Aioli<br>Choice of Side Salad or French Fries                      | 26 |
| <b>SYR BLTA</b><br>Little Gem Lettuces with House-Smoked Bacon and Bliss Farms Avocado<br>Garden Herb Aioli<br>Choice of Side Salad or French Fries                        | 19 |
| <b>Steamed Manila Clam Pasta</b><br>House-Made Capellini with Fresh Herbs<br>Lemon Parmesan Chardonnay Broth                                                               | 26 |
| <b>SYR Grilled Natural Angus Burger</b><br>Choice of Aged White Cheddar or Gorgonzola<br>Caramelized Onions and French Fries                                               | 23 |

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  
Pequillo 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**

**\$42**

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***