

Appetizers

Pan Seared Santa Barbara Abalone Fresh Capellini with Wild Mushrooms and Arbequina Olives Drizzled with Ranch Meyer Lemon Nage	24
Grilled Marinated Quail Tarragon Mustard Spätzle, Frog Hollow Farm Pears, Escarole, Fennel Puree Brown Butter Pan Sauce	23
Hamachi and Local Uni Crudo Pink Ice Watercress with Shaved Radish and Espelette Seasoning Tangerine Yuzu Vinaigrette	26
Black Mission Fig & Burrata Salad Heirloom Tomatoes, Watercress, Pickled Onion, Kale Chips Moroccan Spiced Kale Pisteau, Lavender Honey	22
Achiote Glazed Pork Belly Crispy Combread, Micro Lettuces, Whipped Ricotta, Quail Egg Tangerine Marmalade with Braising Jus Reduction	24
Coffee Crusted Tenderloin Carpaccio Caraway Rye Croutons, Capers, Castlefranco Radicchio, Parmesan Reggiano Sweet Peppers, Juniper Berry Vinaigrette	28
Pan Seared Hudson Valley Foie Gras Poached Persimmons, Puff Pastry, Red Veined Sorrel Fresh Honeycomb, Hazelnut Vinaigrette, Riesling Pan Sauce	37
Charred Spanish Octopus Fingerling Potatoes, House Smoked Bacon, Mustard Greens Smoked Garlic, Apple Cider Vinaigrette	28

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

Pan Roasted Diver Scallops Sweet Potato, Heirloom Cauliflower, Lardo Toasted Pine Nuts, Wilted Fall Greens, Curry Oil	49
Fennel Pollen Dusted Halibut Artichoke Barigoule with Mussels, Baby Fennel, Thumbelina Carrots Meyer Lemon Broth, Castelvetroano Olives, Saffron Rouille	51
Lightly Smoked Herb Crusted Pork Chop Chantrelle Mushrooms, Baby Yams, Golden Raisins, Mizuna Butter Bean Puree with Sherry Whole Grain Mustard Sauce	46
Classic Steak Diane Flambéed Tableside SYR Signature Mashed Potatoes with Organic Haricots Verts Brandied Cremini Mushroom Sauce	64
Maple Leaf Duck Breast and Leg Confit Golden Beets with Escarole, Sunchokes, Baby Turnips, Spaghetti Squash Red Currant Pinot Noir Sauce	54
Hand Rolled Parmesan Gnocchi Romanesco, Heirloom Carrots, Pea Shoots with Speck Ham Shaved Truffle, Chardonnay Parmesan Emulsion	43
Roasted New Zealand Rack of Lamb Kabocha Squash, Braised Leg of Lamb, Broccoli Rabe King Oyster Mushrooms, Pistachio Marjoram Pesto	63

Sides

Brown Butter Glazed Fall Squash with Spanish Paprika and Smoked Pecans	14
San Ysidro Ranch Signature Mashed Potatoes	10
Maple Glazed Brussels Sprouts with House-Smoked Bacon	13
Roasted Golden Beets with Hazelnuts and Creamy Poblano Feta Dressing	15

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