

Three Course Market Menu

Appetizers

SYR's Famous Chicken Tortilla Soup

Farmers' Market Avocado with Organic Grilled Chicken and Cheddar Cheese topped with Tortilla Crisps

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Hamachi Sashimi

Farmer's Market Avocado with Edamame and Ponzu

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Farmers' Market Lettuces

Grilled Asparagus with Local Tear Drop Tomatoes and Feta Cheese Crumble
Stone Ground Mustard Vinaigrette

Entrees

Pan Seared Scottish Salmon

Drizzled with Whole Grain Mustard Sauce and Balsamic Onions
on a Bed of Wilted Baby Spinach

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Organic Roasted Chicken

Ranch Garden Rosemary with Sautéed Fingerling Potatoes and Thyme Jus

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SYR Classic Fettuccini Carbonara

"Patta Negra" Iberico Ham with Sweet Peas and Organic Poached Egg

Desserts

San Ysidro Ranch Meyer Lemon Tart

Garden Infused Lavender and Local Orange Blossom Honey Cream

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Butterscotch Pudding

Jack Daniel's "Single Barrel" Bourbon Cream with
Valhrona Chocolate Cookie Crumbs and Fleur de Sel de Guérande

\$38

We are proud to feature herbs and vegetables from our own organic garden. We support our local farmers and growers in one of the best regions of the country for food and wine!

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

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

Organic Spring Pea Soup with Ranch Garden Mint
Bellwether Farms Crème Fraîche with Toasted Brioche Croutons 15

Grilled Marinated Castroville Artichoke
Wild Rocket Arugula with Shaved Parmigiano-Reggiano and
Ranch Lemon Herb Aioli 16

SYR Garden Salad
Vegetables from our Organic Garden over Spring Greens
with Balsamic Vinaigrette 15

Sashimi of Hamachi, Blue Fin Tuna and Sea Bass
Local Avocado with Asparagus Tips and Organic Pickled Cucumber
Ponzu and Tobiko topped with American Caviar Crème Fraîche 26

Half Dozen Local Oysters on the Half Shell
Watermelon and Local Cucumber Mignonette 18

Chopped Organic Chicken and Vegetable Cobb Salad
Applewood Smoked Bacon with Organic Eggs and Maytag Blue Cheese
SYR Herb Vinaigrette 24

Grilled Alaskan Halibut Tacos
House Made Corn Tortillas with Cabbage Slaw and Mango Salsa 29

Maine Lobster BLT on Brioche
Applewood Smoked Bacon with Baby Arugula,
Vine Ripe Tomato and Herb Rémoulade 39

Classic SYR Grilled Natural Angus Burger
French Fries and Caramelized Onions
with Choice of Aged White Cheddar or Buttery Gorgonzola 22

Wines by the Glass

N/V Paul Goerg, Brut Rosé, "Premier Cru", Vertus, France	24
2009 Pinot Blanc, Domaine Marcel Deiss, Alsace	15
2009 Chardonnay, Brewer Clifton, Santa Rita Hills	18
2008 Pinot Noir, Tantara, Santa Maria Valley	17
2006 Syrah, "Roll Ranch Vineyards", Ojai, Santa Maria Valley	17

Signature Cocktails

"Exotic" Blood Orange Margarita	15
Rejuvenating VeeV Açai Berry Martini & Freshly Picked Basil	12
Buddha's Hand, Ranch Picked Mint, Fresh Ginger & Serrano Chili	15

We are happy to accommodate dietary needs such as vegetarian and gluten free diets.

20% service charge will be added to parties of 6 or more.