

## Appetizers

<b>Shaved Castroville Artichoke and Organic Fennel Salad</b> Belgium Endive with Tear Drop Tomatoes and Bosc Pear Whole Grain Mustard Vinaigrette	15
<b>Organic Garden Beets and Local Watercress Salad</b> Fresh Crottin de Chavignol with Roasted Marcona Almonds Aged Balsamic and SYR Lemon Vinaigrette	15
<b>Citrus Cured Atlantic Salmon Tartar</b> Farmed Quail Egg Topped with American Caviar and Sesame Miso Tuile	20
<b>Sashimi of Hamachi, Blue Fin Tuna and Sea Bass</b> Local Avocado with Asparagus Tips, Organic Pickled Cucumber and Ponzu Crème Fraîche with Tobiko and American Caviar	26
<b>Grilled Baby Octopus Salad</b> Wild Arugula with Roasted Chorizo, Ranch Garden Lemon Juice and Scallion	17
<b>Oven Roasted Bone Marrow</b> Shallot, Parsley and Caper Salsa with Fleur de Sel de Guérande Toasted Baguette	18
<b>Smoked Muscovy Duck and Avocado Spring Roll</b> Bellwether Farms Fromage Blanc and Asian Coleslaw	17
<b>Hudson Valley Duck Foie Gras Duo</b> Pan Seared with Baby Mâche Torchon with Macadamia Nut Brioche and Minneola Tangerine Jam	28

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!

**Executive Chef – Matthew Johnson**

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

## Entrees

<b>Pan Seared Maine Diver Scallops</b> Manila Clams with Local Cannellini Bean and Farmer's Market Vegetable Spanish Paprika Sofrito Broth	39
<b>Butter Braised Maine Lobster</b> Homemade Ranch Garden Herb Gnocchi Organic Spinach and Saffron Emulsion	68
<b>Five Spice Seared Big Eye Tuna</b> Enoki Mushroom and Jalapeño Fricassee, Cilantro and Lime Veloute	40
<b>Seared Alaskan Halibut</b> Julienne of Pancetta with Salsify Strewn Quinoa Hickory Smoked Tomato Vinaigrette	43
<b>SYR Classic Fettuccini Carbonara</b> "Patta Negra" Iberico Ham with Sweet Peas and Organic Poached Egg	34
<b>Honey Coriander Glazed Muscovy Duck Breast</b> Sautéed Heirloom Cauliflower and Fava Beans with Butternut Squash Puree	41
<b>Grilled Washugyu American Kobe Beef Striploin</b> Fourme d'Ambert Mousse with Heirloom Tomatoes and Roasted Shallots Villa Manodori Artisanal Balsamic Vinegar	86
<b>Farm Raised New Zealand Venison Chop</b> Chestnut Spaetzle with Housemade Kimchi and Port Wine Reduction	48

## Sides

<b>Farmer's Market Brussels Sprouts with Sea Salt</b>	8
<b>Farmer's Market Wilted Baby Spinach and Organic Garlic</b>	8
<b>Organic Pan Fried Local Shishito Peppers with Fleur de Sel de Guérande</b>	9
<b>San Ysidro Ranch Pomme Purée</b>	10
<b>Oven Roasted Baby Peewee Potatoes with SYR Garden Rosemary</b>	8

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