

Appetizers

Half Dozen Oysters on the Half Shell Local Peach, Meyer Lemon, SYR Honey	27
Peppercorn Crusted Carpaccio of Petite Prime Filet Grilled Pencil Asparagus, Pickled Breakfast Radish, Crispy Vidalia Onions Roasted Garlic Aioli and Charred Shishito Vinaigrette	28
Kona Kampachi and Local Uni Crudo Micro Cucumber, Petite Sea Grass, Pixie Tangerines, Black Radish Shiro Dashi Vinaigrette	26
Lightly Seared Big Eye Tuna Crispy Shiitake Mushrooms, Napa Cabbage, Macadamia Nuts, Sweet Peppers Coconut and Yellow Curry	27
Crispy Veal Sweetbreads Jerusalem Artichoke, Belgium Endive, Port, Sunflower Sprouts Kumquat Vinaigrette	29
Heirloom Tomato Panzanella Salad House Made Focaccia, Compressed Buffalo Mozzarella, Sicilian Pistachio Pesto Petite Greens and Pickled Shallot Vinaigrette	24
Soy Glazed Pork Belly Sweet Potato Puree, Grilled Broccolini, Pickled Shallot Caramelized Cippolini Onion Jus	28
Grilled Baby Octopus House Made Chorizo, White Bean Croquette, Treviso, Frisee Spanish Olive Chimichurri, Saffron Fennel Vinaigrette	29

Our beef is grass fed; free range and USDA Prime, most of our herbs and vegetables are grown in our organic gardens.

Executive Chef - Matthew Johnson

We are happy to accommodate all dietary needs
Vegan & Vegetarian menu available upon request
20% service charge will be added to parties of 6 or more

Entrées

Roasted Pacific Halibut Santa Barbara Mussels, Speck Ham, Artichoke Hearts, Yukon Gold Potatoes, Asparagus, Meyer Lemon and Saffron Fumet	51
Pan Roasted Maine Diver Scallops Charred Romanesco, Braised Oxtail, King Oyster Mushrooms, Pea Shoots Corn Puree and Black Garlic Vinaigrette	49
Violet Mustard Crusted Rack of Colorado Lamb Morel Mushrooms, Baby Artichoke, Fresh Garbanzo Beans, Panisse Crouton Smoked Lamb Belly and Pinot Noir Jus	62
Classic Steak Diane Flambéed Tableside SYR Signature Mashed Potatoes with Organic Haricots Verts Brandied Cremini Mushroom Sauce	64
Snake River Farms Pork Loin and Shoulder Rilette Sherry Braised Pork Shoulder, Wild Mushroom and Flageolet Bean Ragout Crispy Kale and Grain Mustard Jus	48
Butter Braised Maine Lobster House Made Gnocchi, Asparagus, Royal Trumpet Mushrooms, Pancetta Brandied Lobster Essence	69
Crispy Maple Leaf Duck Breast Beluga Lentils, Brussel Leaves, Duck Leg Confit, Thumbelina Carrots Sweet Corn Beurre Blanc and Rainier Cherries	54

Fresh Organic Sides

Roasted Brussels Sprouts, Crispy Pancetta, Cranberry, Bliss Maple Syrup, Pecan	13
San Ysidro Ranch Signature Mashed Potatoes	10
Summer Squash, Feta Cheese, Sungold Tomato Vinaigrette	13
Grilled Asparagus, Sauce Gribiche, Grated Parmesan, Breadcrumbs	14