

Appetizers

Calvisius Oscietra Royal Caviar House Made Buckwheat Blinis, Egg White, Minced Yolks, Chives, Crème Fraiche	220
Golden Winter Consommé House Made Oxtail Ravioli, Coco Vert Beans, Forest Mushrooms, Black Truffle	29
Fresh Garden Baby Lettuce Shaved Asparagus, Frog Hollow Pears, Manchego, Hazelnut, Champagne Vinaigrette	19
Kona Kampachi and Local Uni Crudo Micro Cucumber, Petite Sea Grass, Pixie Tangerines, Egg Radish Shiro Dashi Vinaigrette	26
Lightly Smoked Steelhead Salmon Cypress Grove Goat Cheese Panna Cotta, Heirloom Beets, Garden Greens Rye Ruby Red Grapefruit	28
Mishima Reserve Wagyu Beef Tartare Slow Poached Free-Range Egg Yolk, Capers, Shallots, Kennebec Potato Crisps Whole Grain Mustard Vinaigrette	31
SYR Honey Brined Quail Breast Whole Grain Mustard Spaetzle, Black Trumpet Mushrooms, Tokyo Turnips Quince Gastrique, Charred Broccolini	29
Grilled Spanish Octopus Pee Wee Potatoes, House Made Chorizo, Pickled Onion Sauce Romanesco and Marcona Almond Vinaigrette	30

Our beef and poultry are 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
20% service charge will be added to parties of 6 or more

*Vegetarian and Vegan menus available upon request

Entrées

Pan Roasted Pacific Halibut Prawns, Castroville Artichoke, Confit Peruvian Potato Périgord Truffle Beurre Blanc	51
California Striped Bass Israeli Cous Cous, Napa Cabbage, Heirloom Cauliflower, Confit Tomato Sweet Corn, Fennel Broth	49
Maine Diver Scallops Shellfish Bisque, Dungeness Crab Brandade, White Asparagus Truffle Scented Spinach	49
Seared Breast of Poussin Chicken Herb Brined Leg Confit, Garnet Yams, Rutabaga, Black Kale, Chanterelles Meyer Lemon Sherry Jus	48
Classic Steak Diane Flambéed Tableside SYR Signature Mashed Potatoes with Organic Haricots Verts Brandied Cremini Mushroom Sauce	64
Crispy Maple Leaf Duck Breast House Made Gnocchi, Sugar Pumpkin, Brussel Sprouts, Duck Confit Glazed Cranberry, Pan Jus	52
Coriander Dusted Loin of Venison Pickled Golden Beets, Braised Escarole, King Oyster Mushrooms Roasted Parsnip, Parsley Salsa Verde	59

Fresh Organic Sides

Cider Glazed Brussel Sprouts, SYR Honey Glazed Bacon, Hazelnuts	13
San Ysidro Ranch Signature Mashed Potatoes	10
Roasted Delicata Squash with Brown Butter Pecan Streusel	13
Confit Heirloom Carrots with Golden Raisin Chutney	12