

Appetizers

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

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

Entrées

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

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

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