



Welcome to Sant Ynez Valley
Restaurant Week 2025

FIRST Choice of:

BABY BEETS Goat Cheese, Red Endive, Rye Crumble

CAULIFLOWER Truffle & Chive Vinaigrette, Quinoa, Almonds, Raisins

SECOND Choice of:

RICOTTA CAVATELLI Butternut Squash, Broccolini, Parmesan Crumble

WILD SEA BASS Parsnips, Charred Cabbage, Ginger

SLOW ROAST CHICKEN Maitake Mushrooms, Black Truffle Potato Puree

FILET of BEEF Maitake Mushrooms, Black Truffle Potato Puree **+30**

THIRD Choice of:

CHOCOLATE TART Salted Carmel, Whipped Cream

PASSIONFRUIT CHEESECAKE Coconut Cream, Vanilla Wafer

SUPPLEMENTS

HOUSE-MADE BREAD Miso Garlic Butter, Himalayan Sea Salt **+7**

OYSTERS Seasonal Mignonette, Chives **+18**

CAVIAR Beluga Hybrid, Potato Chips, Crème Fraîche 20g **+75**

THREE COURSE 50

*A 4% service charge will be added to all bills. This service will go directly to support benefits for our kitchen team. Our philosophy is to support and implement initiatives that allow our staff to thrive & assist them in equalizing their livelihood. If you would like this charge removed, please ask your server.

*Twenty Percent Service Charge Will Be Added to Parties of Six or More

Ivan Coronel - Head Chef | Peter Vasquez – Sous Chef | Jonathan Rosenson – Sommelier/Owner



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