

CRAFT  HOUSE
AT CORQUE

Santa Ynez Valley Restaurant Weeks

Wednesday-Sunday 5pm-9pm

3 Courses for \$40

First Course

Winter Greens

Baby spinach | charred radicchio | pear | kumquat | pinenuts | meyer lemon vinaigrette

Second Course

PORK BELLY

Braised Heritage pork | red wine mole | vegetable aguachile | plantain chips

OR

Mushroom Pappardelle

Mistake mushrooms | charred leeks | sage | brown butter | Calabrian pepper | grana padano

Third Course

POMEGRANATE PANNA COTTA

Plum sugar cookie crumble | persimmon whipped cream