



STARTER

ARUGULA & STRAWBERRY SALAD

Balsamic Vinaigrette, Candied Pecans, Goat Cheese

CRISPY RICE

Spicy Scallop, Tobiko, Micro Cilantro, Kabayaki Sauce

CHEF'S SOUP OF THE DAY

*2023 **TREFETHEN** Chardonnay Oak Knoll \$18

MAIN

SAUTEED BARRAMUNDI

Smashed Olive Oil Potatoes, Broccolini, Sundried Tomato, & Olive Tapenade

*2023 **KASSABIAN VINEYARD** "Lisa" Sauvignon Blanc Santa Ynez \$16

BRAISED BEEF SHORT RIB

Garlic Mashed Potatoes, Roasted Root Vegetables, Braising Jus

*2022 **WILD HORSE** Cabernet Sauvignon Paso Robles \$15

*2022 **KASSABIAN VINEYARD** "Andrea" Cabernet Sauvignon Santa Ynez \$25

PAN ROASTED ATLANTIC SALMON

Forbidden Black Rice, Green Beans, Fresno Chili Dashi Butter

*2022 **KASSABIAN VINEYARD** Pinot Noir Santa Barbara \$23

ENDING

FLOURLESS CHOCOLATE CAKE

Raspberry Puree, Whipped Cream

LEMON CAKE

Strawberry Compote Mascarpone Cream

*ESPRESSO MARTINI \$20

*CHOCOLATE KISS MARTINI \$20

\$59

not inclusive of beverage, tax or gratuity

NO *splitting, share plates, or menu modifications*

**Mitch's Pairing Suggestion*