



## Santa Barbara Restaurant Week

### *Featured RW Wine & Cocktail*

**Hollister Negroni** | gin, Oso de Oro red vermouth, bitter bianco  
**Sauvignon Blanc**, Luna Hart, Los Olivos District 2023  
**Sangiovese**, I Lauri, Salto, Abruzzo, Italy 2022  
\$10 EACH

### *Starter*

**Chioggia beets** | burrata, butternut squash, cauliflower, nasturtium, apple V|GF  
**Lamb Meatballs** | chickpea, pomegranates, tapenade  
**Charcoal Avocado** | ponzu, strawberries, pomegranates, citrus, radicchio VG|GF

### *Entrée*

**Spit roasted 1/2 Chicken** | harissa, charmoula, olive, almonds, cauliflower GF|N  
**Stinco** | braised pork osso bucco, celery root, broccolini, pinenut salsa rustica GF|N  
**Seaweed Mafaldine pasta** | mushrooms, broccolini, miso butter, garlic, furikake V

### *Dessert*

**Panna cotta** | strawberry, shortbread crumble, kaffir lime  
**Lemon tart** | meringue & huckleberry sauce  
**Affogato** | vanilla gelato, candied hazelnuts & espresso N

Please choose one item from each section

\$50

VG- VEGAN | V- VEGETARIAN | GF- GLUTEN FREE | N- CONTAINS NUTS

In order to conserve our natural resources, water will be served and refilled upon request

Please inform your server of any food allergies  
Consuming raw or undercooked egg, meat or seafood may increase your risk of food borne illness