

Santa Barbara Restaurant Week

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

Fifty dollars

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