

SAN YSIDRO RANCH



SANTA BARBARA, CALIFORNIA
A TY WARNER PROPERTY

LUNCH IN THE VERANDA

Three-Course Prix-Fixe Menu

∞ TO START ∞

choice of

Chilled Jumbo Shrimp Cocktail

Meyer Lemon, & Horseradish Cocktail Sauce

Organic Mixed Greens Salad

*Heirloom Tomatoes, Persian Cucumbers, Laura Chenel Goat Cheese,
Candied Pecans, Golden Balsamic Vinaigrette*

Tuscan Melon & Yellow Tomato Gazpacho

Petite Basil, Piment d'Espelette, Lemon Oil, Ciabatta Croutons

∞ ENTRÉE ∞

choice of

Blackened Ora King Salmon Salad

*Bosc Pears, Carpinteria Avocado, Candied Pecans, Heirloom Cherry Tomatoes,
Laura Chenel Goat Cheese, Meyer Lemon Vinaigrette*

Chicken Milanese

*Herb-Crusted Jidori Chicken, Wild Rocket Arugula, Pickled Red Onion,
Ninja Radish, Shaved Parmigiano Reggiano, Grilled Meyer Lemon*

SYR Organic Quinoa & Garden Kale Grain Bowl

*Soft-Poached Egg, Carpinteria Avocado, Heirloom Cauliflower, Scallions,
Sicilian Pistachio Pesto, Poppyseed Vinaigrette*

∞ DESSERT ∞

choice of

San Ysidro Ranch Meyer Lemon Tart

Wildflower Honey, Lavender Chantilly, Blackberry Compote

Trio of House-Made Sorbet

Seasonal Selection

\$49 per person

not including tax or gratuity

Executive Chef - Matthew Johnson

*All of our poultry & fish are sustainably sourced from certified purveyors
Many of our herbs & vegetables are grown in our organic gardens*

*20% service charge will be added to parties of 6 or more guests
Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness*