



ALISAL RANCH

SANTA YNEZ VALLEY

Santa Ynez Valley Restaurant Weeks

Daily 5:30pm – 7pm, 1/22 – 1/31

Reservations Required, email dining@alisal.com

3 Courses | \$50++ (18%+tax)

Menu Changes Daily (see next page for sample menu)

First Course

Choice of Soup or Salad

Second Course

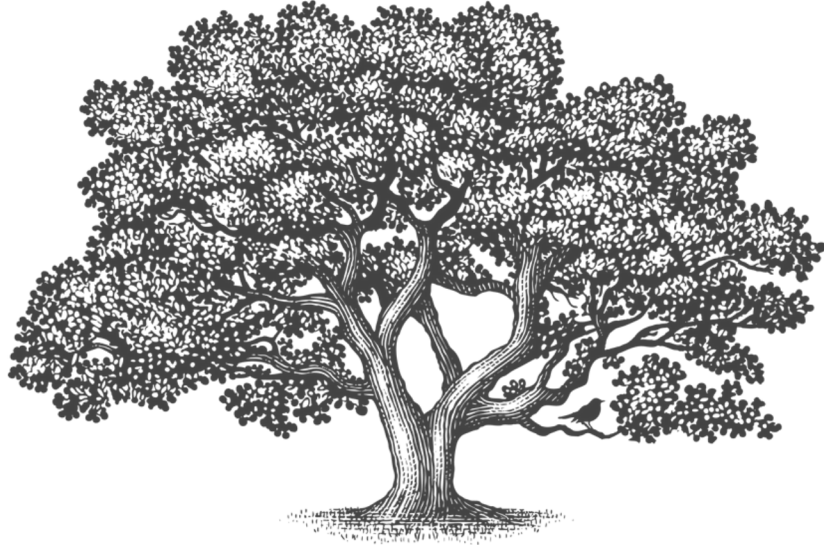
Choice of Entrée

Third Course

Choice of Dessert

ALISAL RANCH

WEDNESDAY NIGHT



SOUPS

**ALISAL CHICKEN
TORTILLA SOUP (GF)**
grilled chicken, avocado, cilantro,
cheddar cheese, crispy tortillas

SPLIT PEA AND HAM SOUP
Crispy Bacon Garnish

SALADS

CHERRY TOMATO PANZANELLA
Toasted Ciabatta, Persian cucumbers, Frisee,
Mint Pistachio Crumble, Burrata, Lemon
Vinaigrette

CLASSIC ICEBERG WEDGE SALAD (GF)
Bacon, Marinated tomatoes, chives,
crumbled blue cheese dressing

TONIGHT'S FEATURES

SLOW ROASTED PRIME RIB OF BEEF AU JUS
butter whipped potatoes, sauteed haricot verts, skinny
onion rings, horseradish cream

CLASSIC STEAK FRITES
10oz prime chateau, crispy french fries, bearnaise butter,
wild arugula salad

PAN ROASTED CORVINA SEABASS (GF)
roasted red potatoes, wilted spinach tomatoes, fennel, parsley
oil, lemon beurre blanc

CUMIN AND CORIANDER SPICED DUCK BREAST
heirloom carrot puree, sautéed farro, herb salsa verde,
gigante beans

VEGAN CAVATELLI & SAUSAGE
Baby Kale, Jimmy Nardelo Peppers, Castelvetrano Olives,
Vegan Italian Sausage, Herb Broth

EXECUTIVE CHEF: Craig Riker | CHEF DE CUISINE: Adam Measurall
SOUS CHEFS: Daniel Alvarez & Domingo Vital and Daniel Pinon