

Santa Barbara

Restaurant Week

February 22 - March 3, 2019

First Course

BELUGA LENTIL SOUP Duck confit, salsa verde

GRILLED CALIFORNIA ARTICHOKE Tomato tapenade, arugula, lemon sumac dressing

MUSHROOM TOAST Country bread, Parmesan-Reggiano, fresh herbs

on

Second Course ROASTED FREE-RANGE CHICKEN Olive oil mashed potatoes, grilled gem lettuce, green olive jus

on

SEARED GROUPER Cauliflower, almonds, kale, citrus emulsion

GARGANELLI PASTA Fava beans, peas, artichokes, ricotta salata, lemon spinach

Dessert

SEA SALT CARAMEL FLAN Caramel mousse

CHOCOLATE POTS DE CRÈME Whipped vanilla cream, biscotti

LOCAL BERRIES AND CREAM

on

\$40 PER PERSON

Beverages, tax and gratuity are not included in menu price.



SANTA BARBARA

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