



\$49 per person

includes a glass of wine, choose from Light Horse Chardonnay or Cabernet Sauvignon

starters

DIVER SCALLOPS – poblano parsnip puree, green apple salsa verde, micro cilantro*

BABY BEETS - toasted coriander yogurt, chili beet gastrique, micro mint*

mains

BIG EYE TUNA – ginger rub, wild mushrooms, baby bok choy, soy caramel

FILET MIGNON – black garlic jus, onion confit, moody blue stuffed fingerlings

CRAB RAVIOLI – lump crab, meyer lemon, lemon grass cream, shaved asparagus

sweet endings

CHOCOLATE BRULEED CUSTARD – dark chocolate custard, honey, mascarpone cream, double chocolate crumble, fresh berries

STRAWBERRY SHORTCAKE – rhubarb marinated strawberries, sweet biscuit, whipped crème fraiche, harry's berries strawberry ice cream

dinner - \$49 per person

excludes tax & gratuity

dinner hours: Sun-Thurs 5:30pm-10:00pm / Fri-Sat 5:30pm-11:00pm

* Gluten-Free

Due to California's continuing drought, water will be available upon request only. We source local and sustainable ingredients when available. These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

12% Taxable Service Charge will be added to all food and beverage. We are proud to provide a living wage for all our associates here at The Front Yard. Our menu and service charge policy reflect this. Thank you so much for your patronage and support. 100% of the service charge gets paid to our front-of-house service staff. Additional gratuities for outstanding service are welcome and appreciated.