



\$59 per person

includes a glass of wine, choose from Justin Sauvignon Blanc or Slow Press Cabernet Sauvignon

amuse

PERUVIAN SCALLOP* – tangerine, leek, black pepper

starters

SHRIMP AND GRITS – bacon piperade, jalapeno grits

DUCK TOAST – duck prosciutto, pears, house ricotta

GRILLED OCTOPUS* – green mussels, feta cheese, heirloom tomatoes, mixed herbs

mains

BARRAMUNDI* – chanterelles, sunchoke and parsnip puree, shaved romanesco, balsamic reduction

SHORT RIB "POT PIE" – puff pastry, roasted market vegetables, rosemary and black garlic demi

14OZ PORK CHOP* – bacon lardon and apple hash, brussels sprouts slaw, apple brandy jus

sweet endings

BUTTERSCOTCH PUDDING

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

dinner - \$59 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.

15% 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. 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.