



HARVEST AFTER DARK

We're getting a little wild after dark for Harvest. Wines poured bold under the moonlight, paired with bites that taste like temptation. Sip if you dare, Harvest After Dark has no rules.

BITES

Crispy Crab Fritter | 26
sweet corn, cotija aioli, royale caviar

Vermillion Rockfish Ceviche | 21
local cucumbers, heirloom tomatoes, santa barbara citrus

Chanterelle and Borsin Tartlett | 17
foraged mushrooms, herbed borsin, savory tart

Roasted New Zealand Lamb Lollipops | 23
first press olive oil, rosemary chimichurri

Seared Wagyu New York Steak | 28
stilton fondue, bone marrow bordelaise

SIPS

NV Banshee Ten of Cups Brut 15 | 60

2023 The Four Graces Pinot Gris 14 | 55

2021 Lincourt Chardonnay Rancho Santa Rosa 14 | 55

2021 Banshee Pinot Noir 15 | 60

2022 Silverado Estate Cabernet Sauvignon 25 | 95