



## Prix Fixe Menu One

Offered January 1<sup>st</sup>-January 10<sup>th</sup>

### Appetizers

Spicy Crab Cakes

*bread crumbs, fresh herbs, house made garlic aioli*

Chef Stephen Walls, Apple Farm Inn

Roasted Butternut Squash Bisque

Chef Anthony Reeves, Inn at Morro Bay

### Entrees

Pan Roasted Flat Iron Steak

*winter root vegetable hash, bourbon mushroom gravy*

Chef Treaver Lynch, SeaVenture

Grilled Apple Glazed Pork Chop

*braised swiss chard, cheddar - pablano cornbread pudding,*

*caramelized apples, bourbon veal sauce*

Chef David McWilliam, Sycamore Mineral Springs Resort

### Dessert

Chocolate Peppermint Torte

*candy cane praline, eggnog anglaise*

Chef Gregg Wangard, The Cliffs Resort

**\$35** 3 Course Prix Fixe Menu, **\$49** with wine pairing. A portion of the proceeds will be donated to the Hospice of San Luis Obispo County's Supportive Music Program.



## Prix Fixe Menu Two

Offered January 11<sup>th</sup> – January 20<sup>th</sup>

### Appetizers

Crab BLT Salad

*blue crab, herb mayo, tomato, crisp bacon, micro lettuces*

Chef Treaver Lynch, Sea Venture Resort

or

Sea Canyon Apple Salad

*pt. reyes blue cheese, toasted walnuts, cider vinaigrette*

Chef Anthony Reeves, Inn at Morro Bay

### Entrees

Panko Fried Shelton Farms Chicken

*roasted butternut squash, sage brown butter, bautista arugula, pickled Red Onion*

Chef Gregg Wangard, The Cliffs Resort

or

Hearst Ranch Beef Ribs

*fresh herbs and wine, creamy garlic mashed potato*

Chef Stephen Walls, Apple Farm Inn

### Dessert

Mississippi Mud Pie

*chocolate pie, whipped cream, chocolate sauce*

Chef David McWilliam, Sycamore Mineral Springs Resort

**\$35** 3 Course Prix  
with wine pairing. A  
proceeds will be  
Hospice of San Luis  
Supportive Music



Fixe Menu, **\$49**  
portion of the  
donated to the  
Obispo County's  
Program.

# Prix Fixe Menu Three

Offered January 21<sup>st</sup> – January 31<sup>st</sup>

## Appetizers

Grilled Lamb Ribs

*buttermilk onion rings, house made ketchup*

Chef David McWilliam, Sycamore Mineral Springs Resort

Or

Clam Chowder

*classic new england style*

Chef Treaver Lynch, SeaVenture Resort

## Entrees

Apple-Golden Raisin Stuffed Quail

*whole grain mustard pan sauce, pancetta lentils*

Chef Tony Reeves, Inn at Morro Bay

or

Tognazzini “Dockside Too’s” Local Catch

*capers, roasted red peppers, meyer lemon,*

*pan roasted pee wee potatoes,*

*shallot butter sauce*

Chef Gregg Wangard, The Cliffs Resort

## Dessert

Classic Carrot Cake

*sweet cinnamon apples, homemade butter crème frosting*

Chef Stephen Walls, Apple Farm Inn

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