

DINNER

STARTERS

Farmers Market Soup	16	Beef Filet Carpaccio	32
Inspired by the Bounty of the Coachella Valley		Crispy Brussels Sprouts, Onion Marmalade, Soy Aioli	
Lemon Pepper <i>vg</i>	19	Scallop Crudo	28
Little Gem Lettuce, Lemon Pepper Dressing, Fresh-Grated Parmesan, Garlic Sourdough Crostini		Lemongrass Vinaigrette, Fresh Avocado, Pickled Pearl Red Onion	
Fuyu Persimmons Salad	23	Curry Cauliflower <i>pb/gf</i>	23
Mustard Green Mix, Candied Pistachio, Hazelnut Goat Cheese, Cranberry Vinaigrette		Seasoned Curry Chai Tea Roasted Cauliflower, Vegan Shallot Aioli, Pickled Red Pearl Onion	

COMPOSED DISHES

Chilean Seabass <i>gf</i>	61	Snake River Farm Pork Chop <i>gf</i>	49
Bean Ragu, Roasted Cauliflower, Smoked Hazelnut Crust		Forbidden Rice, Roasted Cipollini Onion, Caramelized Persimmons, Confit Root Vegetable, Plum & Honey Glaze, Chive Oil	
Jidori Chicken <i>gf</i>	40	Braised Short Rib	56
Pommes Paolo, Micro Vegetables, Basil Aioli, Marsala Sauce		Roasted Celery Root Purée, Charred Brussels Sprouts, Crispy Tobacco Shallots, Rioja Spanish Wine Demi	

NEW YEAR 2024 CHEF FEATURES

STARTERS

Seafood Tower For Two	85	Lobster Bisque	22
Fanny Bay Oyster on the half Shell, Oyster Rockefeller, Citrus Poached Shrimp, Steamed Mussels, Crab Leg, Lemon, Herb Butter, Cocktail Sauce, Tartar Sauce		Brandy Foam, Chive Oil, Tarragon Popcorn	
Seared Scallop on the Half Shell	35	Caracara Orange Salad <i>gf</i>	18
Herbal Uni Hollandaise, Trout Caviar		Watercress, Spiced Nuts, Candied Taratara Orange, Point Reyes Blue Cheese, Lemon Verjus Emulsion	

ENTRÉES

Colorado Lamb Rack	56	Seafood Fusilli	58
Pistachio & Garlic Crusted, Sun Dried Tomato Chutney, Spinach and Ricotta Tortellini, Root Vegetable Garden, Lamb jus		Seared Scallops with Shrimp, Parmesan Cheese, Beurre Blanc, Pangritata	
Filet Mignon	76	Ravioli <i>pb</i>	48
Bone Marrow Crust, Black Truffle Parsnip Purée, Parsnip Crisp, Parsley Emulsion, Madeira Sauce		Mushroom Duxelle, Celery Root Puree, Vegan Parmesan, Veggie Demi-Glace Infused Truffle	
16oz Prime Roasted Ribeye	78	Ahi Tuna <i>gf</i>	58
Roasted Garlic Whipped Potato, Sautéed Broccolini, Demi Glaze		Caramelize Apples with Roasted Fennel, Black Berries Red Wine Reduction	
32oz Prime Porterhouse For Two	195		
Roasted Garlic Whipped Potato, Sautéed Broccolini, Demi Glaze			

SIDES

Creamed Spinach <i>vg</i>	15	Broccolini <i>vg/gf</i>	15
Ginger Corn <i>vg</i>	15	Whipped Potato <i>vg/gf</i>	15
Lobster Truffle Mac & Cheese	30	Brussels Sprouts with Candied Bacon & Shallots	18
French Fries <i>pb/gf</i>	15		
Choice of Sea Salt, Parmesan or White Truffle			

gf: gluten-free vg: vegetarian pb: plant based

** Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness*

MORGAN'S
in The Desert

DRINK

MORGAN'S SIGNATURE COCKTAILS

Morgan's Sidecar 26
Hennessy VS Cognac, Cointreau,
Lemon & Lime Juice, Sugar Rim, Lemon Twist

Capra's Manhattan 24
Woodford Reserve, Amaro Montenegro,
Sweet Vermouth, Luxardo Cherry

Morgan's Old Fashioned 29
Whistle Pig Ten Year Rye, Vanilla-Cinnamon
Infused Syrup, Orange & Angostura Bitters,
Luxardo Cherry, Orange Twist

African Flower 19
Buffalo Trace Bourbon, Amaro Liqueur, Honey,
Orange Bitters, Orange Twist

Basil Me Down 16
Bombay Sapphire Gin, Elderflower Liqueur,
Fresh Lime, Fresh Basil

Heat of Mexico 19
Patrón Reposado Tequila, Agave,
Fresh Lime and Pineapple, Fresh Habaneros,
House-Made Tajín Salted Rim

WHITE WINES BY THE GLASS

SPARKLING WINE

NV La Marca Prosecco Veneto, Italy 14
Roederer Estate Brut Anderson Valley, CA 18
Veuve Clicquot "Yellow Label" Champagne 32
Reims, France
Veuve Clicquot Rosé Champagne 36
Reims, France

SAUVIGNON BLANC

DuckHorn Napa Valley, CA 17
Jayson by Pahlmeyer Napa Valley, CA 23
Cloudy Bay Marlborough, New Zealand 26

CHARDONNAY

Mer Soleil Santa Lucia Highlands, CA 16
Stags Leap "Karia" Napa Valley, CA 23
Rombauer Napa Valley, CA 25

UNIQUE WHITES

Chateau Ste. Michelle & Dr. Loosen 14
"Eroica" Riesling Columbia Valley, WA
Corta Alla Flora Venezie Pinot Grigio Italy 16

ROSÉ

Moulin de la Roque, Bandol 15
Les Hauts du Vallon France
Château d'Esclans "Whispering Angel" 17
Provence, France
Grgich Hills Rosé Napa Valley, CA 18

RED WINES BY THE GLASS

MERLOT

Corley Monticello Vineyards Napa Valley, CA 18
Grgich Hills Napa Valley, CA 20

PINOT NOIR

Sea Sun CA 16
Theresa Noelle Santa Rita Hills, CA 20
Joseph Drouhin Chorey-les-Beaune 23
Burgundy, France
Hartford Court Russian River Valley, CA 25

ZINFANDEL

Seghesio Sonoma, CA 18

UNIQUE REDS

Paul Hobbs "Felino" Malbec Mendoza, Argentina 18
Orin Swift "8 Years in the Desert" 25
Zinfandel Blend Napa Valley, CA
Trefethen "Dragon's Tooth" Napa Valley, CA 27

CABERNET SAUVIGNON

Bonanza by Caymus CA 17
Justin Paso Robles, CA 20
Turnbull Napa Valley, CA 22
Silver Oak Alexander Valley, CA 40