

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	

THANKSGIVING CHEF FEATURES

STARTERS

Butternut Squash Soup	18	Autumn Salad	22
Maple Crème Fraîche, Sourdough Crostini		Mixed Greens, Roasted Sweet Potato, Honey Crisp Apples, Candied Pecans, Blue Cheese, Apple Vinaigrette	

ENTRÉES

Roasted Turnip <i>vg</i>	34	Herb Turkey Breast	50
Celery Root Purée, Pickled Cranberries, Smoked Almonds, Pomegranate Red Wine Reduction		Pomme Purée, Braised Root Vegetables, Roasted Fennel, Candied Apples Sourdough Stuffing, Turkey Au Jus	
Filet Mignon	76	Atlantic Salmon <i>gf</i>	52
Bone Marrow Crust, Black Truffle Parsnip Purée, Parship Crisp, Parsley Emulsion, Madeira Sauce		Seared Pumpkin, Creamy Fregola, Butternut Squash Infused Saffron Broth, Sage Oil	
16oz Prime Roasted Ribeye	78	32oz Prime Porterhouse For Two	195
Roasted Garlic Whipped Potato, Sautéed Broccolini, Demi Glaze		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*

D R I N K

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