

D I N N E R

STARTERS

Farmers Market Soup 17 Inspired by the Bounty of the Coachella Valley	Beef Carpaccio 24 Russian Kale, Crispy Zephyr Squash, Whipped Gruyere with Herbs, Basil Aioli
Cranberry Salad 23 Tadros Farm Mixed Greens, Poached Bosc Pear, Temecula Honey, Apple Bacon, Spiced Nuts, Feta Cheese, Persimmon Vinaigrette, Cranberry Bread Crostini	Curry Cauliflower <i>pb/gf</i> 22 Seasoned Curry Chai Tea Roasted Cauliflower, Pickled Red Pearl Onions, Plant Based Shallot Aioli
Lemon Pepper Salad <i>vg</i> 17 Romaine Lettuce, Parmigiano Reggiano, Garlic Sourdough Crostini, Lemon Pepper Dressing	Carbonara Ravioli 28 Crispy Pancetta with Garlic, Pecorino & Gruyere Cheese

COMPOSED DISHES

Zephyr Squash Risotto <i>pb/gf</i> 36 Zephyr Squash Steak, Braised Root Vegetables, Walnuts, Tomato Broth, Plant Based Parmesan Cheese	Chilean Sea Bass 63 Celery Root Orzo Pasta, Sautéed Endive, Asparagus Salad, Tomato Aioli
Miso Jidori Chicken 42 Ube Purée, Soy Glazed Carrots, Shitake Mushrooms, Miso & Ginger Sauce	12oz Snake River Farm Pork Chop 51 Celery Root Purée, Braised Pork Belly, Roasted Purple Cabbage, Bosc Pear Chutney, Chive Oil

NEW YEAR 2025 CHEF FEATURES

STARTERS

Hamachi Crudo 29 Citrus Vinaigrette, Pickled Serrano & Watermelon Radish with Cucumber Caviar	Blood Orange Salad <i>gf</i> 23 Mustard Green With Mache Mixes, Candied Pistachio, Point Reyes Blue Cheese, Pomegranate Emulsion
Oysters Rockefeller on the Half Shell 34	

ENTRÉES

Maple Duck 47 Carrot Infused Orange Espuma, Duck Confit Ravioli, Roasted Sunchoke Puree, Bosc Pear Micro Salad, Duck Jus	Colorado Lamb Rack MP Pistachio & Garlic Crusted Lamb, Tomato Broth, Sautee Swiss Chard, Spinach Tortellini, Fresh Minit
Celery Root Ravioli 38 Vegan Truffle Cream Sauce, Mushroom Duxelles, Shaved Black Truffle	18oz Prime Herb Crusted Ribeye <i>gf</i> 78 Parmesan Whipped Potato, Sautéed Broccolini, Demi Glaze
Chilean Sea Bass <i>gf</i> 63 Parsnip Puree, Herb Cabbage, Apple Chutney, Cider Reduction, Spinach Oil	Filet Mignon 76 Potato Gratin, Confit Shiitake Mushroom, Onion & bacon Compote, Red Wine-Demi

SIDES

Broccolini <i>vg/gf</i> 15	Creamed Spinach 15
Sautéed Canyon Creek Mushrooms <i>gf</i> 18	Ginger Corn <i>vg</i> 15
Whipped Potato <i>vg/gf</i> 15	Aziz Farm Mixed Vegetable 16
Crispy Parmesan Potato Au Gratin <i>vg</i> 18	Mac & Cheese 15
Fire Roasted Soy Brussel Sprouts <i>vg</i> 17	French Fries <i>vg/gf</i> 16 Choice of Sea Salt, Parmigiano Reggiano or White Truffle
Dragon Tongue Beans 18 Garlic Herb Butter & Pancetta	

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

D R I N K

MORGAN'S SIGNATURE COCKTAILS

Morgan's Old Fashioned	26	Sakura Flower	24
Horse Soldier Straight Bourbon Whiskey, Vanilla-Cinnamon Infused Syrup, Orange & Angostura Bitters, Luxardo Cherry, Orange Twist		Kaiyo Japanese Single Malt Whisky, Luxardo Maraschino Liqueur, Honey, Orange Bitters, Orange Twist	
Casa Azul Organic Margarita	26	Basil Me Down	20
Casa Azul Organic Tequila Reposado, Lime Juice, Grand Marnier, Salt Rim		Bombay Sapphire Gin, Elderflower Liqueur, Fresh Lime, Fresh Basil	
Watermelon Refresher	18	Heat of Mexico	24
Bacardi Rum, St-Germain Elderflower, Fresh-Pressed Watermelon Juice, Splash Of Soda, Basil.		Lalo Tequila Blanco, 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 Reims, France	32
Veuve Clicquot Rosé Champagne Reims, France	36

SAUVIGNON BLANC

Whitehaven Marlborough, New Zealand	17
Pierre Riffault "Les 7 Hommes" Sancerre Loire, France	20
DuckHorn Napa Valley, CA	22

CHARDONNAY

Talbott "Sleepy Hollow" Santa Lucia Highlands, CA	15
Theresa Noelle Santa Rita Hills, CA	16
Davis Bynum River West Russian River Valley, CA	18
Grgich Hills Napa Valley, CA	25
★ Far Niente Chardonnay Napa Valley, CA	40

UNIQUE WHITES

Chateau Ste. Michelle & Dr. Loosen "Eroica" Riesling Columbia Valley, WA	14
Santa Margherita Valdadige Italy	16
La Sirena Moscato Azul Napa Valley, CA	15

ROSÉ

Theresa Noelle Santa Rita Hills, CA	16
Grgich Hills Rosé Napa Valley, CA	18
Rumor Cotes de Provence Provence, France	19

★ Reserve Wine

RED WINES BY THE GLASS

PINOT NOIR

Theresa Noelle Santa Rita Hills, CA	17
Davis Bynum Russian River, CA	19
Joseph Drouhin Chorey-les-Beaune Burgundy, France	25

ZINFANDEL

Seghesio Sonoma, CA	18
Grgich Hills Napa Valley, CA	25

UNIQUE REDS

Luca Malbec Mendoza, Argentina	20
Domaine de Cristia Chateauneuf-du-Pape, France	20
Orin Swift "8 Years in the Desert" Zinfandel Blend Napa Valley, CA	25

CABERNET SAUVIGNON

Bonanza by Caymus CA	17
Turnbull Napa Valley, CA	22
Grgich Hills Napa Valley, CA	25
★ Levendi "Legacy" Cabernet Howell Mountain, CA	45
★ Silver Oak Cabernet Alexander Valley, CA	50
★ Vaso Cabernet By Dana Estates Napa Valley, CA	65

MOCKTAILS

Starlight Spritz	18	Morgan's Spiced Vanilla	18
Lyre's Italian Spritz, Pineapple Juice, Club Soda, Lemon Wedge		Lyre's American Malt, Homemade Vanilla-Cinnamon Syrup, Splash of Coca-Cola, Orange Twist	
Zero Proof Negroni	18	Tuscan Twist	18
Lyre's Aperitif Rosso, Fresh Squeezed OJ, Splash of Tonic, Orange Wedge		Lyre's Italian Orange, Cranberry Juice, Lime Juice, Lemon Twist	
Hacienda Habanero	18		
Lyre's Agave Blanco, Lime Juice, Pineapple Juice, Habanero, Lime Wedge with Tajin Rimmed Glass			