COASTAL CUISINE, AUTUMN 2009

Dear Guest,

Welcome to SEAGRASS! We offer a fresh Santa Barbara Coastal Cuisine fine dining experience. We believe our 'coastal' living experience is deserving of celebration. We care deeply about procuring the highest quality ingredients available and are fortunate to have access to superior local bounty. Sonoma Lamb, Farmers Market produce and Santa Barbara Spiny Lobster (soon to be in season) are just a few of the treasures that make our 'coastal cuisine' special. And that goes double for Santa Barbara wine country, as you'll see in the wine list.

SEAGRASS is a charter member of the Sustainable Seafood Program through the Ty Warner Sea Center. All of our seafood, fish and shellfish are drawn from the Pacific Ocean and procured from the Santa Barbara Fish Market in our harbor. We work closely with the Farmers Market to ensure all of our produce is of the highest quality, local and organic whenever possible—we hope you'll notice the freshness!

Bon Appétit!

Please note that due to seasonality & local availability, items & prices may change.

THIS EVENING'S SPECIALS

with suggested wine pairings

CHILLED APPETIZER

pacific oysters

on the half-shell, banyuls mignonette

2. /ea.

NV Roederer Estate Brut Rose, Anderson Valley, 14.

SOUPS

Lobster Bisque

lobster tortellini, Greek yogurt, sorrel, radish

10.

'07 Vogelzang Sauvignon Blanc, Estate, Santa Ynez Valley, 13.5

Vichyssoise

picholine olives, grapefruit, rock shrimp

10.

'06 Riverbench Chardonnay, Santa Maria, 9.50

FOIE GRAS

Pan-seared

spicy pears, brioche crouton, vanilla, apple reduction

18.

MAIN

Pan-Roasted local White SeaBass

green and yellow zucchini, eggplant, yukon golds, green zebra coulis

28.

'07 Cold Heaven Viognier, Vogelzang Vineyard, Santa Rita Hills, 10.5

FIRST COURSES

Sashimi of Hamachi

watermelon radish, shiso, orange gelée, celery vinaigrette

12.

'07 Vogelzang Sauvignon Blanc, Santa Ynez, 13.50

Fall Greens Salad

Asian pears, Belgian endive, Cabrales cheese, candied pecans, white balsamic vinaigrette

9.

'07 Peter Bruce Sauvignon Blanc, Santa Ynez, 8.50

heirloom tomato salad

burratta cheese, mixed greens, banyuls vinaigrette

10.

Melville Chardonnay, Santa Rita Hills, 11.50

wild boar pasta

red Russian kale, toy box tomato, grana padano tuile, port wine sauce

12.

'06 Babcock Cabernet Sauvignon 'Nucleus', Santa Ynez, 11.

Dungeness Crab Salad

heirloom tomatoes, baby greens, balsamic vinegar, basil oil

16.

'07 Seagrass Bianco Palmina, Honea Vineyard, Santa Ynez Valley, 9.

Sea Scallop Chef's Trio

- 'carpaccio' - lime, cilantro, mint & jalapeno
- 'panna cotta' - cucumber, shaved radish, grain mustard vinaigrette
- 'seared' - saffron & vanilla sauce, baby bok choy, oyster mushrooms

32.

NV Scharffenberger Brut, 10.

MAINS

bouillabaisse velouté

Pacific seafood, fennel, chick peas, Niçoise olives, sweet peppers

26.

spiny lobster

melted leeks, grana padano risotto, Santa Barbara sea urchin sauce

36.

Local Rock Cod

pearl onions, celery root, Spanish chorizo, yuzu-clam emulsion

28.

Yellowtail

sunchoke purée, tarragon, local abalone, heirloom carrot reduction

28.

wild King Salmon

seared white polenta, wax beans, cherry tomatoes, sauce gribiche

28.

chicken breast

potato rösti, sweet onions, pancetta, broccoli, tarragon jus

25.

California Duck Breast

forbidden rice, confit leg, baby beets, fig & elderflower compote, Meyer lemon duck jus

27.

kobe beef ribeye

potato gnocchi, chanterelle mushrooms, spinach, bordelaise sauce

30.

Lamb Duo

rack, braised shank, shell beans, cipollini onions, Swiss chard, thyme jus

32.

ICE CREAMS FROM WORLD-FAMOUS, SANTA BARBARA-BASED, MCCONNELL'S FINE ICE CREAMS

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