



SMALL BARN

MODERN BISTRO

SERVED:

Sunday, May 9 — 3pm–8pm

LIGHT & FARM FRESH

Roasted Beet Salad GF | Temecula Valley Honey | Yogurt | Candied Almonds 12

Local Organic Greens VE | Shaved Fennel | Medjool dates | Humboldt Fog Cheese
Rhubarb Vinaigrette 13

Ahi Tuna | Hawaiian Line Caught | Avocado | Sesame Cucumbers | Ginger Vinaigrette 18

WARM & HOT

Shrimp & Lemongrass Soup | Coconut | Pea Puree | Thai Basil | Cilantro 13

EARTH & FIRE

Heirloom Sugar Snap Peas VE | Ginger | Pea Tendrils | Mint | Citrus 9

Grilled Broccolini VG GF | Medjool Date & Caper Gremolata | Herb Pumpkin Seed Crumble 15

Steak Frites GF | Australian Wagyu Flat Iron | Chimichurri | Kennebec Fries 40

Pan Roasted Petaluma Chicken GF | Pistachio-Basil Pesto | Arugula & Tomato Salad 24

Barn Burger | Australian Wagyu | Wagyu Short Rib Pastrami | Bone Marrow Truffle Butter
Kennebec Fries 24

Vegan Burger VG | Mountain Meadow Mushroom | Seaweed & Cashew Cheese | Rutabaga
Aquafaba & Yuzu Mayo 18

Banana Leaf Wrapped Fish | MP

PREMIUM STEAK EXPERIENCE CREATED BY CHEF ANGELO SOSA
Westholme Australian Wagyu Beef | Bone Marrow Truffle Butter & Red Wine Reduction

9 oz. NY Strip 55

16 oz. Ribeye 85

32 oz. Tomahawk Steak 145

suggested for 2-4 people | allow 45 minutes to prepare

SWEET TOOTH

Cordillera Chocolate Chip Cookies | Almond Milk 9

Strawberry & Brioche | Yuzu & Olive Oil Cream 11

VE=Vegetarian | VG=Vegan | GF=Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

MD Dinner | 04.26.21