

All of our seafood is delivered fresh daily and certified sustainable
We proudly serve grass USDA fed natural meats, certified no hormones or antibiotics

**California is experiencing a severe drought. We are doing our best to help conserve water.
The Sky Room will be serving water upon request only. Thank you for your cooperation.**

RAW BAR

#One ~ fanny bay oysters, lemon, horseradish, cocktail sauce	half dozen 19	full dozen 36
#Two ~ half-dozen fanny bay oysters, ahi tuna, diver scallops, littleneck clams		40
#Three ~ blue lump crab, shrimp, fanny bay oysters, diver scallops, ahi tuna, littleneck clams		59

(serves two, additional portions twenty five dollars)

CHEESE & CURED MEAT

Charcuterie ~ finocchiona italian salami, spanish chorizo, french bayonne air-dried ham, focaccia bread	16
Artisan French Cheese ~ st-angel triple cream, comté, roquefort société blue, focaccia bread	16

SOUP

Butternut Squash ~ spiced maple vinegar, pomegranate crème fraîche, applewood smoked bacon	14
Creamy Onion ~ leeks, scallions, white onions, white wine	12

SALAD

Salade de Maman ~ boston lettuce, radish, tomatoes, egg, garlic, parsley, creamy dijon	12
Baby Beet ~ golden & red beets, watercress, herb goat cheese, pine nuts, pear vinaigrette	14
Sky Caesar ~ baby gem lettuce, garlic crouton, parmesan crisp	12
Heirloom Caprese ~ heirloom tomatoes, bufala mozzarella, basil, tomato vinaigrette	14
Seasonal Garden ~ baby mixed greens, asian pears, candied pecans, gorgonzola, white balsamic	12

FIRST

Truffle Pommes Frites ~ white truffle oil, parmesan cheese, chives, garlic aioli	8
Grilled Fanny Bay Oysters ~ butter, garlic, shallots, parsley, parmesan	18
Littleneck Clams ~ garlic, shallots, tomatoes, mint, white wine reduction	15
Stuffed Calamari ~ crab salad, ginger, kosso sauce, *not fried	14
Colossal Tiger Shrimp Cocktail ~ cucumber, avocado, tomato broth, green onions, cilantro	23
Colossal Tiger Shrimp al Ajillo ~ spaghetti squash, crushed peppers, garlic, cognac sauce	22
Blue Lump Crab Cakes ~ two fresh blue lump crab, capers, lemon beurre blanc	19
Lobster Mac & Cheese ~ fresh Maine lobster, smoked cheddar, parmesan, old bay seasoning, cream	16
Seared Ahi ~ cucumber ginger slaw, hoshi soba noodles, ponzu vinaigrette	16
Duck Rillettes Ravioli ~ creamed spinach, shimeji mushrooms, red wine gastrique	17
Hudson Valley Foie Gras ~ spicy huckleberry jam, apple reduction, brioche	25
Filet Carpaccio ~ cured filet mignon slices, baked brie, brioche, black truffles	17

SECOND

Homemade Ravioli ~ walnuts, gorgonzola cheese, creamy pesto sauce	27
Panzarotti Pasta ~ spinach, ricotta cheese, creamy bolognese sauce	29
Sautéed Mexican Shrimp ~ homemade black fettuccine, clams, roasted garlic carrot cream sauce	35
Wild Diver Scallops ~ cauliflower & saffron puree, bacon, trumpet mushrooms, lingonberry vinaigrette	36
Scottish Salmon ~ haricot vert, shiitake mushrooms, tomatoes, lemongrass beurre blanc	36
Wild Alaskan Black Cod ~ sake white miso marinated, eggplant, seasonal vegetables, orange glaze	38
Wild Californian Red Snapper ~ artichoke hearts, onion, fingerling potatoes, white wine reduction	31
Mary's Farms Organic Chicken ~ quinoa, fig, apple, celery, arugula, jicama, meyer lemon thyme au jus	32
Maple's Leaf Farms Duck Breast ~ butternut squash puree, baby fennel, bok choy, mandarin reduction	35
Durham Ranch Bison Short Rib ~ mustard greens, fingerling potatoes, tomato confit, stilton, au jus	35
Colorado Rack of Lamb ~ heirloom carrots, brussel sprouts, merguez croquette, beech mushrooms	47
Filet Mignon ~ 12oz all natural, asparagus, truffle infused mashed potatoes, chanterelle mushroom sauce	48
Prime Rib Eye ~ 16oz all natural boneless, peaches, mixed greens, asparagus, potatoes, cumin vinaigrette	46
Dry-Aged Prime New-York Strip ~ 45 days, 14oz all natural boneless, asparagus, cumin vinaigrette	58

certain sauces and dressing contain raw egg
vegan and gluten free substitute available upon request
split plates \$10 additional, includes side portions for each
twenty percent gratuity is applied to parties of six or more
we kindly request a two hour dinner reservation

Coquelicot (ko-klee-ko) is the name “en Français” of the red poppy flower that graces the French countryside, as well as all the labels on our families wines. Our 58 acre vineyard is an organically farmed in the Santa Ynez Valley. Our wines are aged in new French oak.

The combination of sustainable farming and gentle meticulous winemaking techniques converge to produce handmade, limited production wines. A true celebration of life.

BUBBLES

Fresita (semi-sweet), White Blend infused with Patagonian Strawberries, Chile	12
Gerard Bertrand, “Crémant de Limoux” Brut, France	14
Taittinger, “La Française”, Champagne Brut, France	20

WHITE WINE

Moscato (semi-sweet), “Casa de Campo”, Mendoza, Argentina	12
Riesling (dry), Coquelicot Estate, Santa Ynez Valley, California	12
Sauvignon Blanc, Coquelicot Estate, Santa Ynez Valley, California	12
Chardonnay, Coquelicot Estate, Santa Ynez Valley, California	15
Chardonnay Blend, Back Seat, Santa Ynez Valley, California	10
Viognier, Coquelicot, Santa Ynez Valley, California	12

ROSE WINE

Sangiovese/Syrah Blend (dry), Coquelicot Estate, Santa Ynez Valley, California	12
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RED WINE

Pinot Noir, Coquelicot, Santa Barbara County, California	14
Sangiovese, Coquelicot Estate, Santa Ynez Valley, California	12
Grenache, Coquelicot Estate, Santa Ynez Valley, California	12
Syrah, Coquelicot Estate, Santa Ynez Valley, California	14
Cabernet/Merlot, Bordeaux Blend, Coquelicot “Mon Amour”, Santa Ynez Valley, California	15
Cabernet Sauvignon, Back Seat, Santa Ynez Valley, California	12

PREMIUM WINE

Chardonnay, Chassagne-Montrachet, 1 ^{er} Cru, Burgundy, France 2008	25
Chardonnay, AVE, Reserve, “Presqu’ile Vineyard”, Santa Maria Valley, California 2013	25
Pinot Noir, Beaune, 1 ^{er} Cru, Burgundy, France 2004	25
Pinot Noir, Domaine Serene, Yamhill-Carlton, Oregon 2012	20
Merlot, Reserve, Coquelicot Estate, Santa Ynez Valley, California 2011	20
Cabernet Franc, Reserve, Coquelicot Estate, Santa Ynez Valley, California 2011	20
Grenache/Tempranillo, “La Coartada”, Eladio Pineiro, Alentejo, Portugal 2006	20
Viognier (sweet), Late Harvest, “Après”, Westerly, Santa Ynez Valley, California 2005	25

BEER *(Light to Full body)*

Konig, Germany, <i>Pilsner</i>	6	Sam Smith, “Nut Brown”, UK, <i>Brown Ale</i>	7
Allagash White, Maine, <i>Witbier</i>	7	Unibroue, “Trois Pistoles”, QC, <i>Dark Ale</i>	10
Weihenstephaner, Germany, <i>Hefe Weissen</i>	7	N. Coast, “Old Rasputin”, CA, <i>Imp. Stout</i>	8
Aspall, Dry Apple Cider, UK, 500ml	14	Bard’s Tale, MN, <i>Gluten-free</i>	8
Morland, “Old Speckled Hen”, UK, <i>Pale Ale</i>	6	Erdinger, GER, <i>Weissbier Alcohol-Free</i>	6
Unibroue, “La Fin du Monde”, Quebec, <i>Tripel</i>	8	Boulevard, MO, Saison-Brett ’14 - 750ml	25
Deschutes, “Mirror Pond”, Oregon, <i>Pale Ale</i>	6	Boulevard, MO, Love Child #4 - 750ml	25
Achouffe, “Houblon Chouffe”, Belgium, <i>IPA</i>	9	Boulevard, MO, Barrel Quad ’13 - 750ml	25
Bear Republic, “Racer 5”, CA, <i>IPA</i>	8	Boulevard, MO, Imperial Stout ’13 - 750ml	25
Ommegang, “Abbey”, NY <i>Dubbel</i>	8	Boulevard, MO, Chocolate Ale - 750ml	25

Owner: Jonathan Rosenson / Bernard Rosenson

Executive Chef: Juan-Carlos Olvera

General Manager & Sommelier: Pierre Dony