

D I N N E R

STARTERS

Farmers Market Soup Inspired by the Bounty of the Coachella Valley	16	Beef Carpaccio Crispy Brussels Sprouts, Onion Marmalade, Soy Aioli	22
Lemon Pepper <i>vg</i> Romaine Lettuce, Lemon Pepper Dressing, Fresh-Grated Parmesan, Garlic Sourdough Crostini	15	Scallop Crudo Lemongrass Vinaigrette, Micro Cilantro, Pickled Pearl Red Onion	28
Fuyu Persimmons Salad <i>gf</i> Mustard Green Mix, Candied Nuts Hazelnut Goat Cheese, Cranberry Vinaigrette	23	Curry Cauliflower <i>pb/gf</i> Seasoned Curry Chai Tea Roasted Cauliflower, Vegan Shallot Aioli, Pickled Red Pearl Onion	21

COMPOSED DISHES

Chilean Sea Bass <i>gf</i> Bean Ragu, Roasted Cauliflower, Smoked Hazelnut Crust	57	Snake River Farm Pork Chop <i>gf</i> Forbidden Rice, Roasted Cipollini Onion, Caramelized Persimmons, Plum & Honey Glaze, Chive Oil	43
Jidori Chicken <i>gf</i> Pommes Paolo, Micro Vegetables, Basil Aioli, Marsala Sauce	36	Braised Short Rib Roasted Celery Root Purée, Charred Brussels Sprouts, Crispy Tobacco Onions, Rioja Spanish Wine Demi	48

NEW YEAR 2024 CHEF FEATURES

STARTERS

Seafood Tower For Two Fanny Bay Oyster on the half Shell, Oyster Rockefeller, Citrus Poached Shrimp, Steamed Mussels, Crab Leg, Lemon, Herb Butter, Cocktail Sauce, Tartar Sauce	85	Lobster Bisque Brandy Foam, Chive Oil, Tarragon Popcorn	22
Seared Scallop on the Half Shell Herbal Uni Hollandaise, Trout Caviar	35	Caracara Orange Salad <i>gf</i> Watercress, Spiced Nuts, Candied Taratara Orange, Point Reyes Blue Cheese, Lemon Verjus Emulsion	18

ENTRÉES

Colorado Lamb Rack Pistachio & Garlic Crusted, Sun Dried Tomato Chutney, Spinach and Ricotta Tortellini, Root Vegetable Garden, Lamb jus	56	Seafood Fusilli Seared Scallops with Shrimp, Parmesan Cheese, Beurre Blanc, Pangritata	58
Filet Mignon Bone Marrow Crust, Black Truffle Parsnip Purée, Parsnip Crisp, Parsley Emulsion, Madeira Sauce	76	Ravioli <i>pb</i> Mushroom Duxelle, Celery Root Puree, Vegan Parmesan, Veggie Demi-Glace Infused Truffle	48
16oz Prime Roasted Ribeye Roasted Garlic Whipped Potato, Sautéed Broccolini, Demi Glaze	78	Ahi Tuna <i>gf</i> Caramelize Apples with Roasted Fennel, Black Berries Red Wine Reduction	58
32oz Prime Porterhouse For Two Roasted Garlic Whipped Potato, Sautéed Broccolini, Demi Glaze	195		

SIDES

Creamed Spinach <i>vg</i>	15	Broccolini <i>vg/gf</i>	15
Ginger Corn <i>vg/gf</i>	15	Whipped Potato <i>vg/gf</i>	15
Mac & Cheese	15	Brussels Sprouts with Candied Bacon & Shallots	18
French Fries <i>pb/gf</i> Choice of Sea Salt, Parmesan or White Truffle	16		

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 Sidecar 26 Hennessy VS Cognac, Cointreau, Lemon & Lime Juice, Sugar Rim, Lemon Twist	African Flower 19 Buffalo Trace Bourbon, Amaro Liqueur, Honey, Orange Bitters, Orange Twist
Capra's Manhattan 24 Woodford Reserve, Amaro Montenegro, Antica Sweet Vermouth, Luxardo Cherry	Basil Me Down 16 Bombay Sapphire Gin, Elderflower Liqueur, Fresh Lime, Fresh Basil
Morgan's Old Fashioned 29 Whistle Pig Ten Year Rye, Vanilla-Cinnamon Infused Syrup, Orange & Angostura Bitters, Luxardo Cherry, Orange Twist	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 20
Jayson by Pahlmeyer Napa Valley, CA 23
Cloudy Bay Marlborough, New Zealand 25

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 Venezia 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
Robert Foley Napa Valley, CA 26

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