

# D I N N E R

## STARTERS

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

## COMPOSED DISHES

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

## CHRISTMAS CHEF FEATURES

### STARTERS

<b>Acorn Squash Bisque</b> Confit Butternut Squash, Crème Fraîche, Pomegranate Seeds	18	<b>Caracara Orange Salad</b> <i>gf</i> Watercress, Spiced Nuts, Candied Taratara Orange, Point Reyes Blue Cheese, Lemon Verjus Emulsion	18
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### ENTRÉES

<b>Lamb Pappardelle</b> Braised Lamb Shank Ragoût, Roasted Winter Vegetables, Mint Ricotta, Toasted Pine Nuts	56	<b>Risotto</b> <i>pb</i> Sautéed Beets, Parsnip Purée, Oyster Mushroom, Vegan Truffle Butter	40
<b>Filet Mignon</b> Potato Scallopini, Heirloom Roasted Vegetables, Au Poivre Sauce	76	<b>Herb Roasted Halibut</b> Roasted Leek & Fennel Purée, Persimmon, Garden Root Salad, Pomegranate Reduction	60
<b>16oz Prime Roasted Ribeye</b> Potato Scallopini, Sautéed Broccolini, Bordelaise	78	<b>Maple Leaf Duck Breast</b> Parship Purée, Sautéed Tiny Veggies, Candied Orange Zest, Citrus Salad, Chive Oil	58
<b>32oz Prime Porterhouse For Two</b> Roasted Garlic Whipped Potato, Sautéed Broccolini, Demi Glaze	195		

## SIDES

<b>Creamed Spinach</b> <i>vg</i>	15	<b>Broccolini</b> <i>vg/gf</i>	15
<b>Ginger Corn</b> <i>vg</i>	15	<b>Whipped Potato</b> <i>vg/gf</i>	15
<b>Mac &amp; Cheese</b>	15	<b>Brussels Sprouts with Candied Bacon &amp; Shallots</b>	18
<b>French Fries</b> <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

<b>Morgan's Sidecar</b> Hennessy VS Cognac, Cointreau, Lemon Juice, Sugar Rim, Lemon Twist	26	<b>African Flower</b> Buffalo Trace Bourbon, Amaro Liqueur, Honey, Orange Bitters, Orange Twist	19
<b>Capra's Manhattan</b> Woodford Reserve, Amaro Montenegro, Antica Sweet Vermouth, Luxardo Cherry	24	<b>Basil Me Down</b> Bombay Sapphire Gin, Elderflower Liqueur, Fresh Lime, Fresh Basil	16
<b>Morgan's Old Fashioned</b> Whistle Pig Ten Year Rye, Vanilla-Cinnamon Infused Syrup, Orange & Angostura Bitters, Luxardo Cherry, Orange Twist	29	<b>Heat of Mexico</b> Patrón Reposado Tequila, Agave, Fresh Lime and Pineapple, Fresh Habaneros, House-Made Tajín Salted Rim	19

## WHITE WINES BY THE GLASS

### SPARKLING WINE

<b>NV La Marca Prosecco</b> Veneto, Italy	14
<b>Roederer Estate Brut</b> Anderson Valley, CA	18
<b>Veuve Clicquot "Yellow Label" Champagne</b> Reims, France	32
<b>Veuve Clicquot Rosé Champagne</b> Reims, France	36

### SAUVIGNON BLANC

<b>DuckHorn</b> Napa Valley, CA	20
<b>Jayson by Pahlmeyer</b> Napa Valley, CA	23
<b>Cloudy Bay</b> Marlborough, New Zealand	25

### CHARDONNAY

<b>Mer Soleil</b> Santa Lucia Highlands, CA	16
<b>Stags Leap "Karia"</b> Napa Valley, CA	23
<b>Rombauer</b> Napa Valley, CA	25

### UNIQUE WHITES

<b>Chateau Ste. Michelle &amp; Dr. Loosen</b> "Eroica" Riesling Columbia Valley, WA	14
<b>Corta Alla Flora Venezia Pinot Grigio</b> Italy	16

### ROSÉ

<b>Moulin de la Roque, Bandol</b>	15
<b>Les Hauts du Vallon</b> France	
<b>Château d'Esclans "Whispering Angel"</b> Provence, France	17
<b>Grgich Hills Rosé</b> Napa Valley, CA	18

## RED WINES BY THE GLASS

### MERLOT

<b>Corley Monticello Vineyards</b> Napa Valley, CA	18
<b>Grgich Hills</b> Napa Valley, CA	20
<b>Robert Foley</b> Napa Valley, CA	26

### PINOT NOIR

<b>Sea Sun</b> CA	16
<b>Theresa Noelle</b> Santa Rita Hills, CA	20
<b>Joseph Drouhin Chorey-les-Beaune</b> Burgundy, France	23
<b>Hartford Court</b> Russian River Valley, CA	25

### ZINFANDEL

<b>Seghesio</b> Sonoma, CA	18
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### UNIQUE REDS

<b>Paul Hobbs "Felino" Malbec</b> Mendoza, Argentina	18
<b>Orin Swift "8 Years in the Desert"</b>	25
<b>Zinfandel Blend</b> Napa Valley, CA	
<b>Trefethen "Dragon's Tooth"</b> Napa Valley, CA	27

### CABERNET SAUVIGNON

<b>Bonanza by Caymus</b> CA	17
<b>Justin</b> Paso Robles, CA	20
<b>Turnbull</b> Napa Valley, CA	22
<b>Silver Oak</b> Alexander Valley, CA	40