

DINNER

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, 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> Beluga Lentil & Roasted Cauliflower Ragu, Sweet Peppers, Tellicherry Coffee Sauce, Micro Cilantro	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> Pomme Purée, Micro Vegetables, Basil Aioli, Marsala Sauce	36	Braised Short Rib Celery Root Purée, Charred Brussels Sprouts, Crispy Tobacco Onions, Porcini Mushroom Cream Sauce & Red Wine Reduction	48

NEW YEAR 2024 CHEF FEATURES

STARTERS

Seared Scallops Sautéed Heirloom Cherry Tomatoes, Kalamata Olives, Capers Beurre Blanc	56	Lobster Bisque Brandy Foam, Chive Oil	23
Oysters Rockefeller	38	Caracara Orange Salad <i>gf</i> Watercress, Spiced Nuts, Candied Caracara Orange, Point Reyes Blue Cheese, Lemon Verjus Emulsion	18

ENTRÉES

Lamb Loin Pistachio & Garlic Crusted, Sun Dried Tomato Chutney, Creamy Farro, Roasted Root Vegetables, Lamb Jus	61	Seafood Fusilli Seared Scallops with Shrimp, Parmesan Cheese, Saffron Cream Sauce	58
Filet Mignon Bone Marrow Crust, Black Truffle Parsnip Purée, Parsnip Crisp, Parsley Emulsion, Demi-Glace	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, Port Wine Demi	78	Ahi Tuna <i>gf</i> Caramelized Apples with Roasted Fennel, Black Berries Red Wine Reduction	58

SIDES

Creamed Spinach	15	Broccolini <i>gf</i>	15
Ginger Corn <i>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*

DRINK

MORGAN’S SIGNATURE COCKTAILS

Morgan’s Sidecar	26	African Flower	19
Hennessy VS Cognac, Cointreau, Lemon & Lime Juice, Sugar Rim, Lemon Twist		Buffalo Trace Bourbon, Amaro Liqueur, Honey, Orange Bitters, Orange Twist	
Capra’s Manhattan	24	Basil Me Down	16
Woodford Reserve, Amaro Montenegro, Antica Sweet Vermouth, Luxardo Cherry		Bombay Sapphire Gin, Elderflower Liqueur, Fresh Lime, Fresh Basil	
Morgan’s Old Fashioned	29	Heat of Mexico	19
Whistle Pig Ten Year Rye, Vanilla-Cinnamon Infused Syrup, Orange & Angostura Bitters, Luxardo Cherry, Orange Twist		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 Venezie 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
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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