

MORGAN'S

in The Desert

Vintage Pre Dinner Cocktails

African Flower

Buffalo Trace Bourbon, Luxardo Amaro, Honey,
Dash of Orange Bitters, With a Twist of Orange 14.50

Aperol Cooler

Vodka, Ginger Syrup, Aperol, Fresh Lime Juice, Pineapple, Soda 15.50

Penicillin

Label 5 Scotch, Honey & Ginger Syrups, Fresh Lemon Juice,
Laphroiaig Scotch 15.75

Blood and Sand

Label 5 Scotch Blend, Luxardo Cherry Liqueur,
Marteletti Sweet Vermouth, Orange Juice 12.50

Basil Me Down

New Amsterdamn Gin, Elderflower Liqueur,
Lime Juice and Basil, Served Up 15.50

Lemon-Ginger Drop

Absolut Vodka, House-Made Lemongrass and Ginger Syrup,
Fresh Lemon Juice, Garnished With a Stick of Lemongrass 14

Cheese

18

Artisan Cheeses

Mt. Tam, Purple Haze Goat
Morbier & Point Reyes Blue

Honey Drizzled & Mixed Toasted Nuts
Warm Black Walnut Toast

Small Plates

Farmer's Market Soup 12

Pacific Oysters*

Tangerine & Eroica Riesling Granita
Poached Ginger & Tangerine Salsa 18

Roasted Beet Salad

Arugula, Spicy Nuts & Point Reyes Blue
Sherry Vinaigrette 15

Baby Romaine Hearts

Meyer Lemon, Sweet Garlic, Tellicherry Pepper
Parmigiano Reggiano 12

Two Peach Carpaccio

Topped with Prosciutto, Baby Arugula & Vidalia Onion Salad
Peach & Ginger Balsamic Nectar, Crispy Parmesan 16

Scotch Salt Cured Nova Salmon

Pickled Fennel, Meyer Lemon, Goat Cheese, Honey Lavosh 16

Snake River Wagyu Beef Carpaccio*

Shaved Wild Mushroom, Mache, Pickled Grilled Scallions
Mustard Caviar Emulsion & Parmesan Cap 17

House Made Charcuterie Plate & Pickled Vegetables

Mustard Caviar 20

Bing Cherry & Ahi Tuna Tartar

Laced with Grilled Scallions & Tellicherry Glaze
Topped with Micro Opal Basil Salad & Wagyu Bacon 18

Pasta

Artisan Linguine, Summer Squash Noodles, Oven Roasted Cherry Tomatoes, Pine Nuts, Basil Pesto & Swirl of Balsamic Glaze 23

Papardelle Rustica, Garlicky Sauteed Wilted Brocolini, Beef Bacon, Parmesan Froth & Roasted Garlic Gremolata 22

Large Plates*

Fish and Seafood

Maine Diver Scallops

Wilted Spring Leek, Fennel & Endive Threads
Meyer Lemon Cloak, Fennel Frond & Meyer Lemon Salad Topper 34

Coriander Crusted Wild Alaskan Halibut

Roasted Cauliflower, Wild Mushrooms & Beluga Lentils
Tellicherry Pepper Jus 38

Fennel Pollen Crusted Ahi Tuna

Roasted Fennel & Lemon Basil Emulsion
Shaved Fennel, Chiffonade Basil, Crispy Parmesan 34

Fresh Seafood From the Chargrill

Nova Salmon Steak 32

Pacific Ahi Tuna Steak 32

Baja White Shrimp 30

Maine Diver Sea Scallops 32

Meat

Slow Pan Roasted Cherry Honey Cured Duck Breast

Atop Caramelized Montmorency Cherry & Cippolini Tart
Pinot Tears, Crispy Cippolini Rings 38

Slow Braised Angus Short Ribs

Charred Cauliflower & Roasted Garlic Salad
White Balsamic Emulsion & Zinfandel Drizzle 36

Grilled Paprika-Honey Cured Berkshire Pork Rib Chop

Pan Seared Fantasia Nectarine Cylinder, Chardonnay Vidalia Gastrique
Spiced Pecan Dusted Micro Chervil Topper 38

Fire Charred Rack of Colorado Lamb

Nicoise Olive Crust, Zinfandel-Paprika Emulsion,
Rustica Sweet Pepper & Cous Cous Tart 45

From the Chargrill

Snake River Ribeye (12oz) 48

Snake River New York Strip (12oz) 45

Steak Crusts 6

Crispy Parmesan, Maytag Blue Cheese
Wagyu Beef Bacon

Sides 10

Five Cheese Macaroni Gratin Ginger Scented Indio Sweet Corn

Comté Gratin Broccolini Grilled Asparagus

Sea Salt French Fries Sweet Garlic French Fries Smoked Paprika French Fries Parmigiano French Fries
Crisped in Wagyu Golden Culinary Oil

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