

PEAK HARVEST FESTIVAL DUNGENESS CRAB

"As the sea-crab swimmeth always against the stream, so doth wit always against wisdom..."

-Pythagoras

Although most imagine dining on crab legs as a summery, picnic-like affair on the coast of Maine, the West Coast is the home of a formidable rival species, the Dungeness crab. Named for the port of Dungeness, Washington, where the oldest commercial shellfishery on the Pacific Coast opened in 1848, this species is known for having a sweeter taste and little to no ocean scent. Dungeness crab fishing is especially important to the Pacific coastal region - it makes up nearly a quarter of the fishing industry, even though its season only lasts a few months, which typically begins in November and ends in early spring, making March the perfect month to dine on this delectable crustacean. It is also high in protein and omega-3s, which are known as the "good" kind of fatty acids. Dungeness crab served at Morgan's in the desert are harvested from the Mendocino shoreline in Northern California.

This month we invite you to indulge and delight in specially crafted fare featuring the Dungeness Crab.

STARTER

Dungeness Crab & Brandy-Laced Bisque

Argumato Poached Dungeness Crab & Roasted Cipollinis,
Young Fennel Fronds

Saint-Hilaire Blanc de Blancs, Limoux, France | 14

MAIN

Mendocino Shoreline Dungeness Crab & Snake River American Wagyu Zabuton

Tarragon Emulsion & Crispy Shallot, Tiny Garden Vegetables

Mi Sueño "La Chole" 2016, Napa Valley, CA | 22

DESSERT

Dark Chocolate Panna Cotta

Moro Blood Orange, Salted Caramel, California Marigolds

20 Year Old Aged Tawny Port, Taylor Fladgate | 22



\$95 per person | \$39 wine pairing

Individual Course Pricing Available: Starter \$24 | Main \$65 | Dessert \$14

Prices do not include tax or gratuity

MORGAN'S
in The Desert