

D I N N E R

STARTERS

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| Farmers Market Soup Inspired by the Bounty of the Coachella Valley | 16 | Quince Salad Baby Arugula, Point Reyes Blue Cheese, Persimmons Emulsion, Feuilletage Crostini | 23 |
| Crab Cake Crab Cake, Micro Cilantro, Papaya Aioli | 28 | 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

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| Seafood Linguine Seared Baby Scallops with Shrimp, Saffron Beurre Blanc, Toasted Herb Breadcrumbs | 44 | Eggplant Risotto <i>pb/gf</i> Crisp Eggplant Steak, Parmesan Purée, Maitake Mushroom, Toasted Walnut | 32 |
| 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 |
| Faroe Island Salmon Beet Couscous, Swiss Chard, Citrus Gremolata | 44 | Braised Short Rib Roasted Celery Root Purée, Charred Brussels Sprouts, Crispy Tobacco Onions, Rioja Spanish Wine Demi | 48 |
| Jidori Chicken <i>gf</i> Pommes Paolo, Micro Vegetables, Basil Aioli, Marsala Sauce | 36 | Lamb Shank Boursin Herb Risotto, Red Wine Reduction | 49 |

À LA CARTE

SEA

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| Sautéed Hokkaido Scallops <i>gf</i> | 48 |
| Grilled Achiote Baja Shrimp <i>gf</i> | 32 |

LAND

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| 16oz USDA Prime Rib Eye <i>gf</i> | 70 |
| 8oz USDA Prime Filet Mignon <i>gf</i> | 59 |
| 16oz USDA Prime New York Strip <i>gf</i> | 66 |

ENHANCEMENTS

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| Point Reyes Blue Cheese Crust <i>gf</i> | 5 |
| Port Wine Demi Glace <i>gf</i> | 5 |
| Candied Bacon <i>gf</i> | 5 |
| Herb & Garlic Butter | 15 |

SIDES

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|---|----|---|----|
| Creamed Spinach <i>vg</i> | 15 | Broccolini <i>vg/gf</i> | 15 |
| Ginger Corn <i>vg</i> | 15 | Whipped Potato <i>vg/gf</i> | 15 |
| Mac & Cheese | 15 | Brussels Sprouts with Candied Bacon & Shallots <i>gf</i> | 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

DRINK

MORGAN'S SIGNATURE COCKTAILS

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| Morgan's Sidecar 26 Hennessy VS Cognac, Cointreau, Lemon 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

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| 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

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| DuckHorn Napa Valley, CA 20 |
| Jayson by Pahlmeyer Napa Valley, CA 23 |
| Cloudy Bay Marlborough, New Zealand 25 |

CHARDONNAY

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| Mer Soleil Santa Lucia Highlands, CA 16 |
| Stags Leap "Karia" Napa Valley, CA 23 |
| Rombauer Napa Valley, CA 25 |

UNIQUE WHITES

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| Chateau Ste. Michelle & Dr. Loosen 14 |
| "Eroica" Riesling Columbia Valley, WA |
| Corta Alla Flora Venezia Pinot Grigio Italy 16 |

ROSÉ

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| 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

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| Corley Monticello Vineyards Napa Valley, CA 18 |
| Grgich Hills Napa Valley, CA 20 |
| Robert Foley Napa Valley, CA 26 |

PINOT NOIR

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| 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

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| Seghesio Sonoma, CA 18 |
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UNIQUE REDS

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| 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

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| Bonanza by Caymus CA 17 |
| Justin Paso Robles, CA 20 |
| Turnbull Napa Valley, CA 22 |
| Silver Oak Alexander Valley, CA 40 |