STARTERS

Caesar salad with toasted garlic croutons  5.00

* Chilled Pacific coast oysters with a relish of jicama, peppers, cucumbers and tequila  6.50

Vine-ripened tomatoes and buffalo mozzarella with basil, garlic flowers and cracked peppercorns  5.75

Carpaccio of beef with arugula, Reggiano cheese and nicoise olive marinade  5.75

Raw Ahi tuna with a tartare of salmon, sturgeon caviar, wasabi and crisp leeks  7.75

Soup of the Day  3.50

Smoked and cured salmon with mascarpone cheesecake, capers and lemon  7.75

Fried calamari with a smoked tomato and tart vinegar sauce  5.50

* Salad of organic Mesclun greens and local goat cheese with roasted eggplant and tomato crostini, balsamic vinaigrette  6.75

* Radiatore pasta, littleneck clams and fennel, Pernod bouillon  6.00

SALADS

California Cobb salad  11.50

Asian chicken salad with cashews, Chinese beans, Oriental vegetables and spicy oils  11.75

Mediterranean salad of grilled, marinated vegetables and seafood, rosemary olive oil  12.75
ENTREES

Dungeness crab cakes with a relish of charred pineapples, melon, red onion and cilantro  14.25

Four Seasons Biltmore Bouillabaisse
Winner of the 1992 Santa Barbara Bouillabaisse Festival
Classic and Best of Show  16.50

* Roast breast of chicken with dried sweet apples and cherries, wildflower honey and lavender vinegar natural jus  14.00

Medallions of veal, potato and turnip gratin, mustard seed natural jus  16.50

Grilled Gulf prawns with black olives, oven-dried plum tomatoes, green beans and garlic-infused oil  15.25

* Couscous of farm summer squashes, chickpeas, raisins and cumin  10.25

Grilled lamb chops with fava beans, artichokes, teardrop tomatoes, orzo pasta and mint  16.50

* Roast Atlantic salmon, a compote of sweet corn, kohlrabi and tomatoes, lime essence jus  15.25

Fettuccine with woodland mushrooms and celery root in a chervil cream  11.75
Appetizer portion  6.50

Penne pasta with chicken, pearl onions, bacon and red wine  11.75
Appetizer portion  6.50

Grilled Angus sirloin steak with garlic herb-roasted potatoes and green peppercorns  16.50

SANDWICHES

Dungeness crab salad croissant with chives and lemon pepper mayonnaise  9.75

Traditional club sandwich with fresh roast turkey and apple wood-smoked bacon  8.75

Hamburger or cheeseburger on a sesame seed roll, French fries and mango chutney  8.50

FOUR SEASONS ALTERNATIVE CUISINE

* These selections are nutritionally balanced, lower in calories, sodium and fat
“The Santa Barbara Biltmore”, 1928
Nicholas R. Dunphy (1891-1955)
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