YOVA

Monday-Thursday

Choice of Two Courses $70
Choice of Three Courses $85

Starter

Crispy Brussel Sprouts
Pecorino Cheese, Pistachio, Spanish Olive Oil
Pair with Cooper Mountain Pinot Gris

House-made Tomato Soup
Wood-Fired Roasted Heirloom Tomato Bisque
Pair with Substance Chardonnay

Trailhead Caesar Salad
Baby Gem Lettuce, Garlic Croutons, Parmesan Cheese, Caesar Dressing
Pair with Flowers Chardonnay

Garden Ranch Salad
Bibb Lettuce, Avocado, Cherry Tomato, Charred Corn, Cucumber, Red Onions, Ranch
Pair with Ghost Block Sauvignon Blanc

Main

Grilled Skirt Steak
Fingerling Potato, Carrot Puree, Crispy Onion, Asparagus, Demi-glace
Pair with Hall Cabernet Sauvignon

House-Brined Roast Chicken
Half Roasted Chicken, Sautéed Vegetables, White Wine, Garlic Pan Jus, Parsley
Pair with Flowers Chardonnay

Sriracha-Glazed Salmon
Pan-Seared Salmon, House BBQ-Siracha, Roasted Potatoes, Citrus Beurre Blanc
Pair with Walt Pinot Noir

Artisanal Four-Cheese Mac
Gruyere, Pecorino, Aged White Cheddar, Mozzarella, Bread Crumbs
Pair with Cava Sparkling Wine

Beyond Lasagna
Beyond Meat Bolognese, Oat Bechamel, Vegan Mozzarella
Pair with Giacomo Fenocchio Langhe Nebbiolo

Dessert

Classic Pecan Pie
Hand-Selected Pecans, Golden Caramel Filling, Flaky, Buttery Crust
Pair with Sandeman Old Tawny Porto

Tri-Berry Pie
Blueberry, Raspberry, Blackberry, Melt-In-Your-Mouth, Golden Crust
Pair with Mirabeau Rosé

Salted Caramel Chocolate Cake
Two Layers of Handcrafted Chocolate Cake, Caramel Frosting, Caramel Drizzles, and a Hint of Sea Salt
Pair with Seghesio Zinfandel

Peanut Butter Cup Cheesecake
Chocolate Cake Base, Velvety Chocolate and New York-Style Cheesecake Layers, Chocolate Fudge Frosting, Topped With Peanut Butter Chips, Chocolate Chunks and Whole Peanut Butter Cups
Pair with Ridge East Bench

Vegan Vegetarian Gluten Free Dairy Free Tree Nuts Peanuts

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness

YOVA

Friday-Sunday

Choice of Two Courses $80
Choice of Three Courses $95

Starter

House-made Grilled Focaccia
Trio of Dipping Oils; Tapenade, Anchovies, Garlic Balsamic
Pair with Burgans Albariño

Burrata
Cherry Tomato, Peaches, Basil, Pistachio, Crostini, Pomegranate, Balsamic Reduction, Agave
Pair with Zardetto Prosecco

Ahi Tuna Tartare
Passion Fruit–Cured Ahi Tuna, Bell Pepper, Chives, Wonton Chips
Pair with Villa Maria Sauvignon Blanc

Crispy Brussel Sprouts
Pecorino Cheese, Pistachio, Spanish Olive Oil
Pair with Cooper Mountain Pinot Gris

Main

Grilled Skirt Steak
Fingerling Potato, Carrot Puree, Crispy Onion, Asparagus, Demi-glace
Pair with Hall Cabernet Sauvignon

Berkshire Heirloom Pork
Pork Chop, Apple Bourbon Compote, Truffle Mashed Potatoes
Pair with Seghesio Zinfandel

Lobster Fettuccine
House-made Tomato Fettuccine, Lobster, House-made Marinara Sauce
Pair with KB Substance Red Blend

Duck Confit
Slow-Cooked Duck, Creamy Saffron Risotto, Pecorino Cheese
Pair with Walt Pinot Noir

Beyond Lasagna
Beyond Meat Bolognese, Oat Bechamel, Vegan Mozzarella
Pair with Giacomo Fenocchio Langhe Nebbiolo

Pan-Seared Halibut
Halibut Filet, Curry and Coconut Emulsion, Asparagus, Heirloom Cherry Tomoatoes
Pair with Ghost Block Sauvignon Blanc

Dessert

Classic Pecan Pie
Hand-Selected Pecans, Golden Caramel Filling, Flaky, Buttery Crust
Pair with Sandeman Old Tawny Porto

Tri-Berry Pie
Blueberry, Raspberry, Blackberry, Melt-In-Your-Mouth, Golden Crust
Pair with Mirabeau Rosé

Salted Caramel Chocolate Cake
Two Layers of Handcrafted Chocolate Cake, Caramel Frosting, Caramel Drizzles, and a Hint of Sea Salt
Pair with Seghesio Zinfandel

Peanut Butter Cup Cheesecake
Chocolate Cake Base, Velvety Chocolate and New York-Style Cheesecake Layers, Chocolate Fudge Frosting, Topped With Peanut Butter Chips, Chocolate Chunks and Whole Peanut Butter Cups
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