

# RANCH HOUSE

## ENTREE

### *Fishermen Direct Seafoods*

WE SOURCE SEASONAL FRESH HOOK AND LINE CAUGHT FISH FROM OUR LOCAL FISHERMEN & WOMEN:  
CAPT. ALEC, CAPT. EVAN JONES, CAPT. GARRETT, CAPTS. DEREK & DAN - *from our local waters!*  
*(if the weather conditions are suitable)*

### *Duck*

SEARED DUCK BREAST, PLUM PUREE, MESQUITE SPATZLE,  
WILTED ARUGULA, THYME INFUSED BALSAMIC HONEY.

### *Rack of Lamb* {GF}

ZAATAR RUBBED RACK OF LAMB, ZHUG TOSSED FINGERLINGS, DILL CREAM FRAICHE.

### *Filet Mignon* {GF}

POTATO PAVE' AU GRATIN, ARTICHOKE HEARTS, ASPARAGUS, BÉARNAISE SAUCE

### *Pasta*

SCALLOPS, LIMONCELLO, GARLIC CREAM, SPINACH

### *Alan Hooker Special / Exotic*

A TRIBUTE TO ALAN HOOKER'S CUISINE. ORIGINAL RECIPES  
WITH A MODERN TWIST FROM THE COOKERY DIARIES & BOOKS

*The Ranch House supports the Ojai's Organic Farms serving you locally sourced fruits & vegetables whenever possible* 