



The Bear and Star restaurant, located in the heart of Los Olivos, California, takes its name from the two states its founder, Fess Parker, called home – Texas and California. The Bear and Star celebrates refined ranch cuisine paired with California's bounty – intrinsically intertwined with the 714-acre Fess Parker Home Ranch seven miles away. On the ranch, Wagyu cattle herd are raised and finished with the spent grains and pomace from the family brewery and the Fess Parker Winery. Chickens, quail, rabbits, pigs and bees are cultivated at the ranch, along with a number of heirloom fruits and organic vegetables used in the kitchen daily by Chef/Partner John Cox.

48 hours advanced noticed is required for all lunch orders.

FIRST COURSE OPTIONS

VEGETABLE CRUDITE

Chefs Choice Seasonal Vegetarian Dip with sliced Vegetables
(Hummus, White Bean Dip, Fava bean Hummus, etc)

BRUSCHETTA

Marinated tomatoes and herbs served with grilled bread drizzled with olive oil and blackpepper

FARM SALAD

Seasonal greens and vegetable garnishes served with a Red Wine Vinaigrette and goat cheese

LYONNAISE SALAD

Bitter Greens, Poached Egg, Whole Grain Mustard, Bacon Lardons

CHICKEN LIVER MOUSE

Mostarda, Toast

SECOND COURSE OPTIONS

BLT

House Made Bacon, Backyard Lettuce and Tomato on Sourdough with Herb Aioli

CAMBRIDGE HOUSE SMOKED SALMON SANDWICH

On Brioche with Scallion Cream and Arugula

CHEESE AND CHARCUTERIE

2 Varieties of Cheese and 2 Meats served with nuts, bread, fresh and dried fruit

QUINOA SALAD

Chimichurri Dressing, roasted carrots, grilled Squash, crispy shallots, arugula

TURKEY SANDWICH

Sliced Red Onion, Whole Grain Mustard, Avocado, Tomato

PAN SEARED STEEL HEAD TROUT

Grilled Vegetables tossed with Vinaigrette

TO FINISH OPTIONS

Fresh Baked Chocolate Chip Cookie • Artisanal Cheese and fruit • Slice of Cheese Pie • Bowl of Fruit