



THE WESTGATE ROOM  
FINE CALIFORNIA CUISINE

## San Diego Restaurant Week 2017

Executive Chef Fabrice Hardel

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### Dinner

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#### Appetizer

*Choice of*

Alaskan King Crab Dumplings  
Thai Curry, Lemon Grass and Coconut Bisque

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Wild Mushroom Ravioli  
Porcini Alfredo Emulsion, shaved Foie Gras, Arugula

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Grilled Spanish Octopus  
Parmesan Reggiano Gnocchi, Harissa Jus, Eggplant Chips

#### Entrée

*Choice of*

Miso Glazed Black Cod  
Green Tea Soba Noodle, Spring Onion, Yuzu Lime Butter Sauce

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“Sous Vide” Kobe Short Ribs  
Celery Root, Maitake Mushroom, Red Wine Demi

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Day Boat Sea Scallop  
“Arroz Bomba” Green Asparagus, Rosemary Crème Fraiche

#### Dessert

Trio Sampler  
Coco Crumbled, Vanilla Ice Cream, Comice Pear  
Sangria Panna Cotta, Candied Orange  
Lavender Crème Brulee

\$50 per person  
tax & gratuity additional