

FEATURED SPECIALS

STARTERS

SAUTÉED GNOCCHI
PARMESAN CREAM, SHAVED BLACK TRUFFLES **35.**

LOBSTER, TRUFFLE GRILLED CHEESE
ROASTED LOBSTER, TRUFFLE CHEESE,
SHAVED BLACK TRUFFLES **40.**

SPANISH JAMÓN IBERICO
GRILLED CIABATA BREAD,
SHAVED PARMESAN CHEESE **28.**

PAN SAUTÉED ABALONE PICCATA
JUMBO LUMP CRAB **26.**

DUO OF BRAISED BABY BACK RIBS
BRAISED WESTERN & ASIAN BARBECUE
BABY BACK RIBS **18.**

CRISPY JAPANESE EGGPLANT
BURRATA CHEESE, ROASTED TOMATO CONFIT,
MARINARA SAUCE **18.**

SMOKED SEAFOOD MEDLEY
SMOKED LOBSTER, SHRIMP, SCALLOP, SALMON,
POTATO CELERIAC GALETTE,
CAVIAR PEPPER BEURRE BLANC **26.**

GOLDEN OSETRA CAVIAR
BLINIS, TOAST POINTS, DICED SHALLOTS,
EGG WHITES, EGG YOLKS, CRÈME FRAÎCHE **135/OZ.**

ENTRÉES

JAPANESE WAGYU GRADE A5 BEEF
TRUFFLE POMMES FRITES,
GRILLED GREEN & WHITE ASPARAGUS, BÉARNAISE
MARKET PRICE, 4 OZ MINIMUM.

BERKSHIRE TOMAHAWK PORK CHOP
BACON MASHED POTATOES,
SAUTÉED BROCCOLINI,
GRAIN MUSTARD SAUCE **42.**

STARTERS

**PACIFIC OYSTERS ON THE 1/2 SHELL
COCKTAIL & MIGNONETTE SAUCES 18.**

**ASIAN STYLE TUNA TARTARE
WASABI CAVIAR, POMME GAUFRETTES,
ROASTED PEPPER & WASABI SAUCES 18.**

**HAMACHI SASHIMI
TIAN OF HAMACHI, CUCUMBER,
AVOCADO, CRISPY CAPERS,
HOUSE MADE PICKLED GINGER 19.**

**SEAFOOD TRIO
AHI TUNA TARTARE, HAMACHI SASHIMI,
LOBSTER & AVOCADO SALAD 38.**

**KIM CHEE SEAFOOD MARTINI
ATLANTIC LOBSTER, BAY SHRIMP,
JUMBO LUMP CRABMEAT 22.**

**LOBSTER RAVIOLI
SEARED SCALLOPS, WILD MUSHROOMS,
PEAR TOMATOES, ASPARAGUS,
GINGER SOY BEURRE BLANC 25.**

**AHI AND CRAB LOLLIPOPS
SASHIMI GRADE AHI, JUMBO LUMP CRAB,
SEAWEEED SALAD & TOBIKO 25.**

**MEDLEY OF FIVE STARTERS
LOBSTER RAVIOLI, PETIT LOBSTER AVOCADO &
PAMPLEMOUSSE SALAD, TEMPURA PRAWN, AHI TARTARE,
CRISPY CAJUN OYSTER 39.**

**TRUFFLED PARMESAN FRIES
PARMIGIANO REGGIANO CHEESE,
BLACK TRUFFLES & WHITE TRUFFLE OIL
SMALL 13.
LARGE 17.**

**TEMPURA ROCK SHRIMP
WITH PLUM WINE SAUCE 19.**

SALADS

ROASTED BEET SALAD
GRILLED ARTICHOKE,
CRISPY GOAT CHEESE, MACHE,
ARUGULA, TOASTED PINE NUTS,
ROASTED GARLIC,
BALSAMIC VINAIGRETTE **18.**

FIELD GREENS
ROASTED SHIITAKE MUSHROOMS,
BAKED GOAT CHEESE **16.**

HEIRLOOM TOMATO SALAD
BURRATA CHEESE **18.**
SMOKED BUFFALO MOZZARELLA **16.**

ARUGULA & PROSCIUTTO SALAD
FIGS, ORANGES & PARMIGIANO REGGIANO **17.**

SMOKED SALMON SALAD
BABY SPINACH, GORGONZOLA,
CANDIED PECANS, HEARTS OF PALM & ENDIVE,
ZINFANDEL VINAIGRETTE **21.**

LOBSTER, AVOCADO & PAMPLEMOUSSE SALAD
MICRO GREENS, POPPY SEED DRESSING **26.**

CAJUN FRIED OYSTERS
BOSTON BIBB LETTUCE SALAD
BUTTERMILK DRESSING, SHAVED ICICLE RADISHES **21.**

SOUP

ROASTED TOMATO & FENNEL SOUP
SEARED BAY SCALLOPS **13.**

TRUFFLED WHITE ASPARAGUS SOUP **16.**

BUTTERNUT SQUASH SOUP
TOASTED PEPITAS **14.**

TRADITIONAL FOODS

KOBE BEEF BURGER

TRUFFLE CHEESE, TRUFFLE MAYO &
TRUFFLE PARMESAN FRIES **24.**

FIVE-SIDED VEGETARIAN PLATE

GRILLED GREEN & WHITE ASPARAGUS,
BRAISED POMME FONDANT,
CRISPY TOFU WITH GINGER SOY BEURRE BLANC,
WARM FARRO SALAD, MÉLANGE OF BABY VEGETABLES,
GINGERED SNOW PEAS **29.**

CRISPY OR GRILLED JIDORI CHICKEN BREAST

BRAISED POMME FONDANT,
MÉLANGE OF BABY VEGETABLES,
MEYER LEMON SAUCE **29.**

CRISPY HALF DUCK

SWEET WHITE CORN,
PORCINI MUSHROOMS, SAUTÉED GNOCCHI,
CHERRY BALSAMIC REDUCTION **41.**

LAMB STEW

GREEN LENTILS, BRAISED POTATO,
MÉLANGE OF BABY VEGETABLES **34.**

BRAISED SHORT RIB 'OSSO BUCO' STYLE

SAFFRON RISOTTO, MÉLANGE OF BABY VEGETABLE,
GREMOLATA **48.**

BONE-IN VEAL MILANESE

ARUGULA, TOMATO SALAD, BALSAMIC VINAIGRETTE
OR CHOICE OF SIDE **51.**

BONE-IN VEAL PARMESAN

SAUTÉED SPINACH
OR
SWEET WHITE CORN **51.**

MIXED GRILLE

COLORADO LAMB CHOP,
FILET OF BEEF, PORK TENDERLOIN
TRIO OF SAUCES **51.**

MIXED GRILLE OF GAME

VENISON CHOP AU POIVRE,
LEMON THYME MARINATED QUAIL,
SMOKED BREAST OF DUCK **51.**

FISH

**ANY OF OUR FISH CAN BE PREPARED
ON THE GRILL OR OVEN-POACHED**

PAN SEARED DAY BOAT SCALLOPS
TOASTED ORZO, JUMBO LUMP CRAB,
SPINACH CHIFFONADE,
LOBSTER MOREL MUSHROOM SAUCE **43.**

PORCINI DUSTED JOHN DORY
ROASTED ROOT VEGETABLES, PORCINI MUSHROOMS,
WILTED ARUGULA, PORT WINE SAUCE **43.**

OVEN ROASTED MISO SEA BASS
LOBSTER, LAP CHEONG FRIED RICE,
MARINATED BOK CHOY **49.**

BASIL ROASTED BARRAMUNDI
SAUTÉED ROCK SHRIMP, POLENTA CAKE,
SAUCE ANTIBOISE **41.**

CITRUS POACHED SCOTTISH SALMON
WARM FARRO, MARINATED GRILLED ARTICHOKEs,
SUNDRIED TOMATOES, ENGLISH CUCUMBERS,
SHAVED FENNEL, HERB VINAIGRETTE **38.**

FURIKAKE CRUSTED SEARED AHI LOIN
TRI-COLOR CARROTS, SNOW PEAS,
PAPAYA, MANGO, HOT & SOUR SAUCE,
GREEN TEA NOODLES, JICAMA,
DAIKON SPROUT SALAD **39.**

MIXED GRILLE OF FISH
AHI, SALMON, AND SEA BASS
TRIO OF SAUCES **38.**

FROM THE GRILL

CREATE YOUR OWN ENTRÉE WITH OUR
SELECTION OF SAUCES,
VEGETABLES & STARCHES

MEAT

PRIME ANGUS RIB EYE **56.**
PRIME ANGUS NEW YORK STRIP **56.**
FILET OF BEEF **57.**
VEAL CHOP **58.**
HERB MARINATED COLORADO LAMB CHOPS **56.**

SAUCES

WILD MUSHROOM SAUCE, GRAIN MUSTARD SAUCE,
AU JUS, PEPPERCORN SAUCE, BÉARNAISE SAUCE

VEGETABLES

MÉLANGE OF BABY VEGETABLES
GINGERED SNOW PEAS
SAUTÉED SWEET WHITE CORN
BROCCOLINI
*GRILLED WHITE & GREEN ASPARAGUS
*ROASTED BRUSSELS SPROUTS WITH BACON LARDONS

STARCHES

TRUFFLED MASHED POTATOES
BRAISED POTATOES
POMMES FRITES
*TRUFFLED PARMESAN FRIES
OR
*CRISPY ONION STRINGS

**INDICATES AN ADDITIONAL \$6.00 CHARGE*

*AN 18% GRATUITY IS INCLUDED FOR
PARTIES OF EIGHT OR MORE*

ACKNOWLEDGEMENT

AS WE ARE NOW NEARING OUR 20TH ANNIVERSARY,
THERE ARE SO MANY PEOPLE I WOULD LOVE TO THANK.
HOWEVER, IT WOULD TAKE TOO LONG TO READ
AND I NEED TO TURN THE TABLES.

THE BIGGEST & GREATEST CHANGE IN MY LIFE &
THE LIFE OF PAMPLEMOUSSE WAS
GETTING MARRIED ON OCTOBER 18TH
TO MY WONDERFUL WIFE MAYO.

IN ADDITION TO MAYO, I NOW HAVE
A BEAUTIFUL STEP DAUGHTER AVERY.

BEING MARRIED HAS NOT LET ME FORGET THAT SAN DIEGO AND
MY WONDERFUL GUESTS HAVE GIVEN ME THE BEST TWENTY YEARS OF MY LIFE.

THIS DREAM OF MINE WOULD HAVE NEVER BEEN POSSIBLE WITHOUT
THE FAITH AND SUPPORT FROM MY BROTHER BILL AND SISTER IN-LAW MARGIE
AS WELL AS BOTH MY MOTHER AND FATHER.

I ALSO HAVE TO THANK MY GREAT FRIEND & FAVORITE ARTIST,
ROD KNUTSON FOR HIS CREATIVE SPLENDOR,
PATIENCE & STEADY HAND.

A BIG THANK YOU TO MY MENTOR, CHEF JEAN CLAUDE NÉDELEC &
CHEF ALBERT ROUX, WHO WHILE PUTTING ME TO WORK A HUNDRED HOURS A WEEK,
TAUGHT ME WHAT IT'S LIKE "TO BE TOO SCARED TO BE TIRED."

AND FINALLY TO ALL OF YOU THAT HAVE SUPPORTED THE MANY CHARITIES
THAT HAVE BEEN DEAR TO MY HEART, THANK YOU FROM THE BOTTOM OF MINE.

TO THE STAFF OF PAMPLEMOUSSE GRILLE,
THANK YOU FOR ALL OF YOUR HARD WORK AND DEDICATION.

THANK YOU ALL & THE BEST OF HEALTH, WEALTH & HAPPINESS.

UPCOMING EVENTS

**GIVE THE GIFT OF A PAMPLEMOUSSE DINING EXPERIENCE
PAMPLEMOUSSE GIFT CERTIFICATES AVAILABLE**

**CELEBRATE CHRISTMAS EVE
4PM-9PM**

**ENJOY CHRISTMAS DINNER AT PAMPLEMOUSSE
2PM-8PM**

**NEW YEAR'S EVE DINNER
FOUR COURSE PRIX FIXE MENU**

FRIDAY, DECEMBER 31ST

\$140 PER PERSON PLUS TAX & GRATUITY

***VISIT OUR WEBSITE AT WWW.PGRILLE.COM
OR ASK YOUR WAITER FOR MENU
DETAILS ON UPCOMING EVENTS**

CORAVIN

**FREEING WINE ENTHUSIASTS
FROM THE TYRANNY OF THE CORK.**

AVAILABLE AT PAMPLEMOUSSE

MODEL EIGHT WINE SYSTEM \$299 PER UNIT

ALL NEW MODEL TWO WINE SYSTEM \$349 PER UNIT

ASK YOUR SERVER FOR DETAILS AND A DEMO

**LE PETIT MOUSSE CHOCOLATES
SEA SALTED EXOTIC CHOCOLATE CARAMELS**

4 PIECE BOX - \$8

8 PIECE BOX - \$16

16 PIECE BOX - \$30

WEBSITE: WWW.LPMCHOCOLATES.COM

**WE ARE NOW OFFERING OUR RETAIL WINE PROGRAM
TO OUR FRIENDS AND CLIENTS. DUE TO THE LOW MARK UP,
WE DO NOT ALLOW ANYONE TO PURCHASE FROM THE RETAIL LIST
AND OPEN THE WINE IN THE RESTAURANT.**

*** ASK YOUR SERVER ABOUT OUR RETAIL WINE LIST**

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