

RESTAURANT WEEK MENU

JANUARY, 2017

SMALL PLATE | ENTREE | DESSERT

\$40

RESTAURANT WEEK SMALL PLATES

green salad 8

cider vinaigrette | dried cranberries
walnuts | blue cheese

caesar salad 9

house-made dressing | focaccia croutons

roasted beet salad 14

wild arugula | goat cheese | candied walnuts
white balsamic vinaigrette

hamachi 16

ruby red grapefruit | fresh wasabi
serrano chili | ponzu

burrata cheese 14

fried green tomato | watercress
chorizo & yam emulsion

calamari 12

cherry peppers | red pepper aioli
vietnamese dipping sauce

mussels 14

thai red curry coconut broth
cilantro | basil

japanese clam chowder 9

shiitake mushrooms | scallions
water chestnuts

mulligatawny 8

chicken | curry | wild rice

FRESH SEAFOOD AND OYSTERS

Seafood & oysters are not part of the restaurant week menu. They are available in addition to the restaurant week pricing

oysters are shucked to order, please allow extra time

ruby red tuna tartar 16

wonton | avocado | mango
seaweed salad

raw ½ dozen 15 dozen 30

cucumber mignonette | wasabi cocktail sauce

Baked 17

spinach | leeks | parmesan gratin

Shrimp Cocktail 15

5 jumbo shrimp | lemon oil
cocktail sauce

ENTREES

macadamia crusted mahi mahi 31.5

wasabi peas | coconut risotto | pea puree
baby carrots | miso butter sauce

shrimp & grits 28.5

spicy shrimp | collard greens with lardon | prosciutto
guajillo tomato sauce | cheddar grits

porcini dusted sea scallops 36.5

heirloom potato | mushroom | bacon
(supplemental charge +\$5)

7 oz. filet mignon 36.5

mashed potatoes | green bean | zinfandel peppercorn sauce
(supplemental charge +\$10)

12 oz. ribeye 36.5

parmesan garlic fries | horseradish butter
(supplemental charge +\$10)

turmeric marinated free range chicken 29.5

free range chicken | black beluga lentil | date bbq glaze
roasted pistachio | pomegranate

black cod 34.5

soy marinade | udon noodles | mushrooms | edamame | kombu broth

whole roasted branzino 32.5

kidney beans | swiss chard | artichoke | clam broth | fried leeks

lobster mac and cheese 29.5

shells | white cheddar | maine lobster | horseradish breadcrumb

PACIFICA DEL MAR'S CLASSICS

sugar-spiced salmon 30.5

chinese beans | mustard sauce | garlic mashed potatoes

mustard catfish 26.5

mustard marinade | green onion aioli | yukon potato-corn succotash

pan roasted seabass 36.5

soy glaze | sticky rice | bok choy | green curry-coconut sauce
(supplemental charge +\$5)

seared "rare" ahi 34.5

ginger-soy butter | carrots | sticky rice cake

SIDE DISHES \$7

garlic broccolini

roasted garlic mashed potatoes

honey soy crispy brussel sprouts

steamed asparagus

steamed spinach

street corn *(chilies, aioli, cotija)*

DESSERT

pacifica's burnt cream 7
the restaurant's original recipe

lemon tart 8
raspberry coulis

mocha semifreddo 8
dark chocolate custard
white chocolate-espreso mousse
homemade toffee crunch

daily sorbet 7
shortbread cookie

Featured Girl Scout Cookie Dessert....

"Tagalongs Tiramisu"

***tagalongs custard
liqueur soaked ladyfingers
banana whipped creme***

Featured Cocktails from the bar...

Frozen Painkiller \$10

pussers rum, pineapple, orange, crème de coconut

Frozen Black Raspberry \$10

raspberry vodka, raspberry puree, fresh lemonade

Watermelon Refresher \$10

watermelon infused vodka, basil simple syrup, lemon
