

SAN DIEGO

RESTAURANT WEEK

PAIRINGS

Wine Pairings

Courtesy of 1500 Ocean

1500 OCEAN

First Course:

Brut, Domaine Carneros, California, 2012

Tuna Sashimi - pickled red pearl onion, coconut crema, calabrian chile, ginger caviar, yuzu

The bubbles pair well with the lightness of the fresh fish, the yuzu and the ginger caviar.



Main Course:

Pinot Noir, Martinelli, Sonoma Coast, 2013

Local Black Cod - miso marinade, braised fennel, forbidden black rice croquet, black garlic pernod puree

A pinot noir as a light-body red pairs well with fish, and holds up to the marinade, rice and puree.



Dessert Course:

10 Year Tawny Port, Croft, Portugal, NV

Chocolate Roule - peanut butter + chocolate mousse, salted caramel popcorn, peanuts

A sweet dessert wine and chocolate are always a nice pairing. The port pairs well with the nuttiness of this dish.