

# SAN DIEGO

## RESTAURANT WEEK

# PAIRINGS

## Wine Pairings

Courtesy of Amaya

Meatballs

Veal, Pork, San Marzano Tomato Sauce, Ricotta Salata  
**Red Blend, Sineann "Abundance", Columbia Valley,  
Washington, 2013**

Roasted Scallop

Winter greens- Crispy pork belly, Mustard jus  
**Chardonnay, Saxon Brown, "Durell Vineyard" Sonoma  
Coast, 2010**

Amayan Greens

D'anjou Pear, California Walnuts, Shaft Blue Cheese,  
Apple Cider Vinaigrette  
**Vermentino, Piero Mancini, Gallura, Sardegna, Italy, 2014**

Wild Isles Salmon

Charred Broccoli Rabe Puree, Braised Turnip, Fennel & Kohlrabi, Gremolata Sauce  
**Viognier, Zaca Mesa, Santa Ynez Valley, 2014**

Fettuccine Carbonara

House Pepper Bacon, Free Range Eggs, Parmesan Cheese  
**Pinot Noir, Head High, Sonoma Coast, 2014**

Braised Short Rib

Crispy polenta, Vegetable Rag, Parmesan  
**Cabernet Sauvignon, Hill family Estate, Napa Valley, 2013**



# Amaya

