

SAN DIEGO

RESTAURANT WEEK

PAIRINGS

Wine Pairings

Courtesy of Greystone

Appetizers

Portobello Mushroom- Artichoke Gorgonzola,
mixed bell pepper sauce

Pio Cezare 2010, Barolo - Mix of fresh red elegant fruit aromas with earthy, mushroomy nounces and mouth watery acidity

Big Eye Tuna Tartar- avocado, salmon roe, ginger ponzu sauce, topped with crostini

Whitehaven New Zealand, Sauvignon Blanc 2013 - Vibrant and refreshing, Citrusy notes mixed with beautiful minerality

Strawberry Burrata Caprese- Basil, Mint, Cali heirloom tomatoes, balsamic reduction, Evoo

Domain Tempier, Bandol Rose 2014 - Round with scents of Ripe strawberry and raspberry, touch of white pepper on the palate for a mineral pleasing long finish

Main Course

Salmon- Quinoa crab cake, smoked beurre blanc, steamed bok choy

En Route, Russian River Valley 2012, Pinot Noir - Elegant ripe red fruits with a touch of rose petals on the nose, soft and silky tannins with balanced acidity make this wine easy drinking

Buffalo Tenderloin- poached pear, dry fig port reduction, truffle risotto cake

Vinair, True Companion, Malbec 2008 - This Opaque, heavily concentrated wine offers mix of ripe/dried black fruits like cherry and blackcurrant, firm acid with velvety tannins, that has an earthy side to it reminiscent to great Malbecs of Cahors-France

20 oz Bone in Rib Eye

GREYSTONE
the steakhouse

