N I N E - T E N

restaurant and bar

SAN DIEGO RESTAURANT WEEK

Sunday, September 24th - Sunday, October 1st, 2017

SAMPLE DINNER MENU

(final menu will be developed around seasonal products available):

- CHOICE OF APPETIZERS -

HAMACHI SASHIMI

marinated baby shiitake mushrooms, scallion vinaigrette

GRILLED OCTOPUS

haricot verts & Spanish chorizo relish, whipped hummus, sherry vinaigrette, za'atar spiced potato chips

STONE CRAB & OLD BAY SPAGHETTINI

fresno chilis, garlic, lemon, garlic chili oil, herbs, breadcrumbs

JAMAICAN JERK PORK BELLY

baby carrots, Swiss chard, plantains, black-eyed peas, spicy jellies & sweet potato purée

- CHOICE OF ENTRÉES -

WILD KING SALMON

roasted fennel. charred cucumber, crispy baby potatoes, blistered cherry tomatoes, fennel soubise, Castelvetrano olive relish

ROASTED COLORADO LAMB LOIN

roasted eggplant, tomato jam, torpedo onions, puffed farro, vadouvan squash purée, lamb jus

HERB CRUSTED PRIME BEEF SHORT RIB

roasted sunchokes, black trumpet mushrooms, asparagus, radish & mustard seed relish, nettle purée

NINE-TEN RATATOUILLE

quinoa, zucchini, eggplant, squash, blistered cherry tomatoes, cippolini onions, basil, piquillo pepper gel, squash whey emulsion

- CHOICE OF DESSERTS -

MELON & WHITE CHOCOLATE SEMIFREDDO stonefruits, pistachios, lemon gel, St. Germaine foam,

tonefruits, pistachios, lemon gel, St. Germaine foam milk crumb, apricot sorbet

HALF-BAKED CHOCOLATE CAKE

caramel sauce, choice of whipped cream or vanilla ice cream

COCONUT FLAN

pineapple jelly, caramel tuile, guava & strawberry sorbet

BANANA CRUNCH BAR

whipped chocolate cheesecake, raspberry meringue, caramel popcorn ice cream

\$50 per person / \$75 per person with wine pairings

Prices do not include tax & gratuity. Additional items may be available. Menu subject to change. The Passport Unlimited program and other discount programs are not available during Restaurant Week.

Reservations Required: 858.964.5400 nine-ten.com