

1500 OCEAN



SAN DIEGO
RESTAURANT
WEEK JAN 23-27, 2018

FIRST COURSE

BE WISE RANCH BEET SALAD (veg)

aged goat cheese, watercress, red beet ice cream

LEMONGRASS-GINGER LOBSTER INFUSION (gf)

poached claw, mexican vanilla

FOIE GRAS TORCHON

crabapple, smoked eel, celery root | +8

SECOND COURSE

GARDEN ROOT VEGETABLES (veg, gf)

roasted acorn squash, carrot, turnip, pearl onion

ROASTED MARY'S CHICKEN (gf)

potato mille-feuille, savoy cabbage, diablo sauce

72 HOUR SHORT RIB (gf)

*green cardamom-chestnut, maitake mushroom,
burgundy wine sauce | +12*

DESSERT

SICILIAN PISTACHIO BUTTERCREAM BAR

tamarind sorbet

VANILLA CRÈME BRÛLÉE (gf)

caramelized persimmon

3 COURSE MENU • \$50 PER PERSON • + \$45 WITH WINE PAIRING
beverage, tax and gratuity not included

* Consuming raw or undercooked poultry, seafood, shellfish or
eggs may increase your risk of foodborne illness

