

PAMPLEMOUSSE GRILLE

San Diego Restaurant Week
January 20-27, 2019

CHOICE OF APPETIZER

Lobster Ravioli, Seared Scallops,
Wild Mushrooms, Pear Tomatoes,
and Asparagus with Ginger Soy
Beurre Blanc

Or

Roasted Beet Salad, Grilled
Artichoke, Crispy Goat Cheese,
Mache, Arugula, and Toasted Pine
Nuts with Balsamic Vinaigrette

Or

Roasted Cauliflower Soup with
Toasted Brioche and Crispy
Pancetta

Or

Smoked Salmon Salad, Hearts of
Palm, Red Endive, Gorgonzola,
Baby Tomatoes, and Candied
Pecans with Zinfandel Vinaigrette

CHOICE OF ENTREE

Duo of Filet of Beef and Braised
Short Rib Agnolotti with Roasted
Vegetables and Wilted Arugula

Or

Hudson Valley Duck Confit,
Sweet White Corn, and Sautéed
Rainbow Swiss Chard
with Cherry Balsamic Reduction

Or

Miso Black Cod, Green Tea
Noodles, Medley of Market
Vegetables, Baby Sweet Peppers,
and Radish Sprout Salad with
Ginger Soy Beurre Blanc

Or

Kobe Burger with Truffle Cheese,
Truffle Mayo, and Truffle
Parmesan Fries

Or

Crispy Tofu, Green Tea Noodles,
Medley of Market Vegetables,
Baby Sweet Peppers, and Radish
Sprout Salad with Ginger Soy
Beurre Blanc

CHOICE OF DESSERT

Pineapple Tarte-Tatin with
Coconut Gelato and
Variety of Berries

Or

Warm Chocolate Truffle Cake
with Salted Caramel Creme
Anglaise, Vanilla Gelato, and
Variety of Berries

Or

Trio of Sorbets with Melange of
Fruit and Berries

Or

Coconut Tres Leches with
Vanilla Gelato

\$50.00 Per Person
Plus Tax & Service Charge
No Splitting

