

SDRW DINNER

San Diego Restaurant Week
Served January 20th-27th, 2019

THREE COURSES 30⁰⁰
BEVERAGE PAIRINGS add 18⁰⁰
5OZ WINE POURS - 8OZ BEER POURS - STANDARD COCKTAILS

START HERE:

– **UPGRADES** (*enhance your experience!*) –

OYSTERS ON THE HALF SHELL add 17⁰⁰
Six seasonal oysters, red wine mignonette, lemon, hot sauce

SEAFOOD PLATTER FOR TWO add 28⁰⁰
Selected oysters, Baja shrimp cocktail, Jonah crab claws, Snow crab legs, whitefish ceviche, red wine mignonette

FIRST COURSE (CHOOSE ONE)

CHOWDER

Smoked fingerling potatoes, crispy pork belly, clams, celery, grilled sourdough

CHARDONNAY | CHARLES SMITH EVE | Washington

TOMATO AND CASCABEL CHILE SOUP

Tomatillo salsa, sweet corn crema

SAUVIGNON BLANC | CAPE MENTEL | Australia

CORN FRITTERS

Old Oay butter, pepper jelly

CHARDONNAY | MEOMI | California

FRIED BRUSSELS SPROUTS

Salsa roja, hot carrots, cotija cheese, lime

SAUVIGNON BLANC | NAPA CELLARS | Napa

BLISTERED SHISHITO PEPPERS

Edamame, jalapeño & Meyer lemon vinaigrette, tajin, cilantro

SOCIETE DEBUTANTE | BELGIAN AMBER 6.8%ABV

PORK BELLY TOAST

Avocado, pickled onion, mustard seed, cheddar

ZINFANDEL | LANGETWINS | Lodi

Waterbar

SAN DIEGO, CA

SECOND COURSE (CHOOSE ONE)

ROCKFISH

Coconut rice, Shiitake mushroom, almonds, lemongrass, basil, Bay shrimp

SAUVIGNON BLANC | KIM CRAWFORD | Marlborough

WATERBAR SEAFOOD POZOLE

Roasted pork broth, crushed tomatoes, mussels, clams, shrimp, calamari, hominy, shredded cabbage, radish, lime, corn tortillas (add Jonah crab claws \$7)

MODELO ESPECIAL | MEXICAN LAGER 4.4%ABV

BOARDWALK CHOPPED SALAD

Artisan baby lettuce blend, grilled chicken, cherry tomato, garbanzo beans, cucumber, avocado, quinoa, cotija, white cheddar, tomatillo vinaigrette

RIESLING | A TO Z | Oregon

PB WEDGE

Baby iceberg, roasted tomato, radish, bacon, blue cheese, breaded wild Argentine shrimp

SAUVIGNON BLANC | CAPE MENTEL | Australia

CHEESEBURGER

All-natural half pound beef patty, lettuce, tomato, onion, cheddar, Russian dressing (add avocado, bacon, or egg \$2 each)

CABERNET SAUVIGNON | FOLIE A DEUX | Alexander Valley

FAROE ISLAND SALMON

Simply grilled, with guajillo pepper sauce and your choice of coconut rice, house salad, or salt 'n' vinegar fries

PINOT NOIR | BUENA VISTA | North Coast

THIRD COURSE (CHOOSE ONE)

CARAMEL ALMOND TART

Brûléed banana, soft caramel almond filling, vanilla gelato, sea salt

ESPRESSO MARTINI

CHOCOLATE PAVLOVA

Champurrado chocolate pudding, vanilla custard, cinnamon sugar crisps, coffee ice cream

NOLA STYLE IRISH COFFEE

SAN DIEGO
RESTAURANT WEEK
January 20-27, 2019