



Oyster & Pearl
Restaurant Week Menu
4/11/21 to 4/18/21



La Mesa, Ca

FIRT COURSE CHOOSE 1

Roasted Organic Beets & Wild Arugula

Goat Cheese, spiced walnuts, fines herbes, citrus vinaigrette

Curried Tomato Bisque

Baja stone crab salad

Giant Shrimp Cocktail

Mexican white shrimp, cocktail sauce

SECOND COURSE CHOOSE 1

Braised Beef Short Rib Rigatoni

Caramelized onion, short rib reduction sauce, Gorgonzola, aged balsamic

Netherland Mackerel w/ Ginger-Soy Dressing

Pan-seared sushi grade mackerel, roasted organic veggies

Mary's Airline Chicken Breast

Saffron polenta, charred broccolini

Pronvincial Flatbread

Organic cherry tomatoes, Mediterranean olives, goat cheese, red onions, roasted pepper tomato coulis

THIRD COURSE CHOOSE 1

Amaretto Creme Brûlée

Berries

Spiced Chocolate Brownie

Creme anglaise, bourbon Carmel sauce

Three course \$30 menu. tax and gratuity not included