



OYSTER & PEARL BAR RESTAURANT

SAN DIEGO RESTAURANT WEEK
MARCH 3-MARCH 10
THREE COURSES FOR \$35



1ST COURSE — CHOICE OF



Kale Caesar Salad

Lacinato kale shiffonade, Parmesan, bread crumbs

Sweet Corn Bisque w/Baja Stone Crab

Chive oil, herbs

Spanish-style grilled giant white shrimp

Two wild-caught shrimp, smoked paprika, cumin seed, marinated giant white beans, Spanish chorizo, lime

Truffle & Wagyu Beef Ravioli

Creamy beef reduction sauce, shiitake mushrooms, herbs

Oysters

3 oysters on the half shell, ponzu sauce, scallion, tobiko

FRESH SALMON



2ND COURSE — CHOICE OF



Oysters

Cioppino – San Francisco-Style Seafood Stew

Assorted seafood, spicy robust tomato broth

Wild Scottish Salmon w/Farro

Pan-Seared, Leeks, shiitake mushrooms

Butternut Squash Ravioli

Creamy-honey sauce, Calabrian chili

Braised Beef Short Rib Rigatoni

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



DESSERT — CHOICE OF

Tiramisu

Crème brûlée

Lobsters

