

# OYSTER & PEARL BAR RESTAURANT

SAN DIEGO RESTAURANT WEEK

SEP 22-SEP 29

THREE COURSES FOR \$35

## 1ST COURSE — CHOICE OF



oysters

Kale Caesar Salad

Lacinato kale shiffonade, Parmesan, bread crumbs

Spiced Tomato Bisque/ w Stone Crab Salad

Chive oil, herbs

Spanish-style grilled giant white shrimp

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

Oysters

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

## 2ND COURSE — CHOICE OF

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

Espresso Creme Brulee

New York Style Cheese

