

# SEASONS

RESTAURANT

## FIRST COURSE

*choice of*

### BRASSICA GREENS SALAD

*valencia orange | spiced walnuts  
pomegranate seeds | date vinaigrette*

AUGUST KESSLER REISLING

### BAKED WEST COAST OYSTER

*pickled vegetable | tarragon beurre blanc*

MICHAEL DERVIN CHAMPAGNE

## SECOND COURSE

*choice of*

### SEARED LING COD & MANILLA CLAMS

*sautéed swiss chard | du puy lentils  
cured tomato vinaigrette*

WALTER HANSEN CHARDONNAY

### SANTA MARIA RUBBED TRI-TIP

*celeriac puree | braised carrot  
& rutabaga | gremolata*

EHRET CABERNET

### SMOKED KING OYSTER MUSHROOM

*spaghetti squash | cherry tomato | persillade*

SIDURI PINOT NOIR

## THIRD COURSE

*choice of*

### MEXICAN CHOCOLATE FLAN

*achiote caramel | tamarind tuile*

MICHELE CHAIRA NIVOLE MOSCATO

### KUMQUAT PAVLOVA

*kumquat curd | roasted pineapple  
pomegranate seeds | candied pistachios | kumquats*

HALTER RANCH EL PECADO

**SD** Restaurant  
**Week** 

**SEPT 22 - 29** 

Presented by California Restaurant Association

*pb* plant based | *d* dairy free | *v* vegetarian | *gf* gluten free

20% SERVICE CHARGE ADDED TO PARTIES OF 6 OR MORE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness