

OYSTER & PEARL BAR

6062 Lake Murray Blvd. – La Mesa, California

San Diego Restaurant Week

January 26 – February 2

Three-Course Meal \$39

1st Course – Choice of

Spanish-Style Grilled Giant White Shrimp

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

or

Roasted Beets & Wild Arugula

Goat cheese, scallion, fines herbes, citrus vinaigrette

or

Oysters

Three oysters, Champagne mignonette

or

Choice of Flatbread “Pizzas”

Fra Diavolo – Fra’ Mani Salame, Red Chili

Mozzarella, roasted red pepper-tomato coulis

Prosciutto, Caramelized Onion, & Gorgonzola

Mozzarella, dried plums, aged balsamic

Provençal – Olives, Tomatoes, & Goat Cheese

Red onion, roasted red pepper-tomato coulis

Arugula w/ Bacon & Parmesan

Niman Ranch’ bacon, mozzarella, white truffle oil

2nd Course – Choice of

Pan-Seared Pavé-Style Prime Skirt Steak

Grilled broccolini, herb-roasted tomatoes, house-made tamarind steak sauce

or

Seared Salmon w/ Herbs

Leeks, shiitake mushrooms, fingerling potatoes, pinot noir reduction

or

Roasted, Marinated ‘Jidori’ Airline Chicken Breast

Polenta, roasted Veggies, garlic jus

House Made Dessert – Choice of

Creamy White Peach Panna Cotta

Pomegranate gelée

or

Mexican Chocolate Brownie w/ Dulce de Leche Ice Cream

Bourbon caramel sauce, Valrhona ‘Xocopili’ spiced chocolate pearls, chocolate cigarette

or

Berry Crisp w/ Vanilla Gelato

Strawberries, blackberries, raspberries, berry coulis