

1500 OCEAN



SAN DIEGO
RESTAURANT
WEEK

JAN 15-22 2017

FIRST COURSE

MARKET OYSTER* *daily selection, yuzu-ponzu, coconut pearls / +5*

TUNA SASHIMI* *pickled red pearl onion, coconut crema, calabrian chile, ginger caviar, yuzu / +8*

ROASTED BABY BEETS *candied grapefruit, stilton blue cheese, pistachio, beet greens pesto*

FARMER'S MARKET GREENS *rainbow carrots, trumpet mushrooms, parmigiano reggiano, truffle vinaigrette*

ROASTED SQUASH + LOBSTER BISQUE *lemongrass, kaffir lime leaves, lobster salsa*

SALT SPRING ISLAND MUSSELS *sweet vermouth, garlic almond butter, tarragon, ciabatta croutons / +4*

CALAMARI FRITTI *local calamari, olives, garbanzo beans, romesco sauce, squid ink aioli*

LOCAL ROCK CRAB TONNARELLI *roasted bell pepper, scallions, yellow thai coconut curry / +5*

CHOICE OF ONE WINE DOMAINE CARNEROS • brut, los carneros 2012
 KIM CRAWFORD • sauvignon blanc, new zealand 2014

MAIN COURSE

LOCAL BLACK COD *miso marinade, braised fennel, forbidden black rice croquet, black garlic pernod puree*

SEARED DAY BOAT SCALLOPS* *cauliflower puree, fregola, romanesco, capers, roasted grape emulsion*

CATCH OF THE DAY *crab crusted, roasted asparagus, stone ground white polenta, citronette / +5*

NATURAL CALIFORNIA FILET *mustard crust, speck, mushrooms, horseradish potato puree, bordelaise / +10*

TRIO OF DUCK* *seared duck breast, duck confit-marble potatoes, broccolini, pomegranate, foie gras duck jus*

FREE FORM WINTER LASAGNA *butternut squash, mushrooms, truffled bechamel, parmigiano reggiano*

CHOICE OF ONE WINE PAHLMAYER "JAYSON" • chardonnay, north coast 2014
 MARTINELLI • pinot noir, sonoma coast 2013
 ZD • cabernet sauvignon, napa valley, 2013

SIDES ADDITIONAL +9

CRISPY BRUSSELS SPROUTS *pearl onion, pecorino, vermouth*

MUSHROOM RISOTTO *truffle butter, parmesan, chives*

SAUTÉED SEASONAL MUSHROOMS *garlic, thyme*

TRUFFLED MARBLE POTATOES *thyme, truffle butter*

THIRD COURSE

CHOCOLATE ROULÉ *peanut butter + chocolate mousse, salted caramel popcorn, peanuts*

BRÛLÉED YUZU TART *yuzu lemon curd, trefoils® tart shell, elderflower liqueur (featuring Girl Scout cookies to support local troops)*

TIRAMISU CHEESECAKE *espresso, mandarin orange, mascarpone*

CHOICE OF ONE WINE CROFT • 10 year tawny port, portugal NV
 ROYAL TOKAJI "5 PUTTONYOS" • hungary 2008

3 COURSE MENU • \$50 PER PERSON • + \$40 WITH WINE PAIRING / beverage, tax and gratuity not included

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