

1500 OCEAN \* SAN DIEGO  
RESTAURANT  
WEEK SEPT 23-30, 2018

FIRST COURSE

**PACIFIC MOONFISH TARTARE**

*yuzu-lime vinaigrette, romanesco salad, cucumber-curry sauce*

**CAVAILLON MELON GAZPACHO (veg, gf)**

*heirloom tomato water aspic, cherries tomato, basil oil*

**TOWN DOCK CALAMARI STEAK**

*spanish squid ink risotto, caramelized piquillo pepper*

SECOND COURSE

**SUMMER GARDEN (veg, gf)**

*green garlic coulis, confit tomato, fingerling potatoes, our garden flower*

**MARINATED NORWEGIAN SALMON**

*wild black rice, kombu bonito broth, shitake mushroom*

**JIDORI CHICKEN BREAST (gf)**

*basil-zucchini mousse, romanesco, cluster tomatoes, marsala wine sauce*

**KING BEEF PRIME NEW YORK (gf)**

*confit potato flower, summer onion, broccolini,  
green peppercorn sauce | +16*

DESSERT

**THE YELLOW PEACH**

*lemon verbena-peach marmalade, semi-sweet mousse, buttery cookie*

**ELDERFLOWER CRÈME BRÛLÉE**

*garden berries, strawberry consommé*

3 COURSE MENU • \$50 PER PERSON • + \$45 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*