

DEL MAR

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE *beverage, gratuity, and tax not included*

FIRST COURSE

Mixed Greens Salad

Manchego Cheese, Marcona Almonds, Lemon EVOO

Roasted Cauliflower

Sweet Onion Tahini, Chili Relish, Dates

Spicy Lamb Sausage Flatbread

Tomato Sauce, Feta

SECOND COURSE

Scallops

Roasted Pepper Purée, Romanesco, Preserved Lemon

Swordfish

Marinated Olives, Pine Nuts, Confit Potatoes, Saffron Tomato Sauce

Half Roasted Chicken

Curried Carrots, Sunflower Seeds, Za'atar

THIRD COURSE

Olive Oil Cake

Seasonal Fruit, Pinenut Streusel, Whipped Mascarpone, Saba

Turkish Coffee Mousse

Whipped Cream, Coffee Crumble

ALEJANDRA LANDIN Executive Chef • RICK GIANNASI General Manager
GF = Gluten-Free Friendly • V = Vegetarian Option Available With Modifications



SIZZLE DINING
SEPTEMBER 7 - 27, 2023

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.