

# DEL MAR

3-COURSE DINNER • \$59.00 PER PERSON

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

## FIRST COURSE

### Tomato Salad

*Heirloom Tomatoes, Marinated Feta, Red Onion, Bell Pepper, Cucumber Vinaigrette*

### Charred Octopus

*Bell Pepper Vinaigrette, Onion Petals, Cilantro Pesto, Espelette*

### Loaded Hummus

*Pomegranate Braised Lamb, Green Tahini*

## SECOND COURSE

### 8oz Filet

*Hearth Roasted Peppers, Zucchini, Red Onions, Lemon Gremolata, Aged Balsamic*

### Lobster Spaghetti

*Sweet Garlic Tomato Sauce, Parmigiana Reggiano, Calabrian Chili*

### Branzino

*House Greens, Lemon Caper Vinaigrette*

## 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.