

Andrea & Justin's Rehearsal Dinner

STARTER

MIXED ORGANIC GREENS

golden balsamic vinaigrette

ENTREES

WILD ECUADORIAN SWORDFISH

marinated zucchini and caper brown butter

FILET MIGNON "DOUBLE R RANCH" 6 OZ

charcoal grilled with a watercress salad

SIDES

SEASONAL VEGETABLES

YUKON GOLD MASHED POTATOES

DESSERT

CARAMEL BREAD PUDDING

with alaea red sea salt

BEVERAGE

SODAS, COFFEE AND TEA





June 9, 2018

Happy 40th Birthday Megan!

• • • • • **STARTERS** • • • • •

CLAM CHOWDER
new england style

MIXED ORGANIC GREENS
golden balsamic vinaigrette

• • • • • **ENTREES** • • • • •

WILD ALASKAN RED KING CRAB LEGS
steamed with our homemade cole slaw and drawn butter

SURF & TURF
"double r ranch" filet mignon (6oz) and wild north american hard shell lobster

WILD ROSS SEA CHILEAN SEA BASS
pan sautéed with herbed ricotta gnudi and brown butter

PRIME SPLIT-BONE "COWBOY" RIBEYE 20 OZ
charcoal grilled with a watercress salad

• • • • • **SIDES** • • • • •

MAC & CHEESE

SEASONAL VEGETABLES

• • • • • **DESSERTS** • • • • •

POT DE CRÉME
chocolate creme, chocolate sorbet, chocolate biscotti,
house made whipped creme and cocoa nibs

CARAMEL BREAD PUDDING
with alaea red sea salt

• • • • • **BEVERAGE** • • • • •

SODAS, COFFEE AND TEA

Tuesday, June 12, 2018

SAN DIEGO
WATER GRILL
EST. 1989
GASLAMP DISTRICT

:: APPETIZERS ::

CRISP FRIED CALAMARI
with smokey marinara

JUMBO LUMP BLUE CRAB CAKE
celery root remoulade

:: STARTERS ::

WEDGE SALAD
bacon and blue goat cheese

MIXED ORGANIC GREENS
golden balsamic vinaigrette

:: ENTREES ::

WILD ECUADORIAN SWORDFISH
marinated zucchini and caper brown butter

FILET MIGNON "DOUBLE R RANCH" 8 OZ

CHARCOAL GRILLED "ALL NATURAL" ORGANIC CHICKEN
with herbed couscous

:: SIDES ::

SEASONAL VEGETABLES

YUKON GOLD MASHED POTATOES

:: DESSERTS ::

WARM LEMON MERINGUE PIE
lemon curd, caramelized meringue

**DAILY HOMEMADE
ICE CREAMS AND SORBETS**

:: BEVERAGE ::

SODAS, COFFEE AND TEA



June 16, 2018

BROMANCE IN SAN DIEGO

GUEST OF HONOR: CAN CECEN

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STARTERS

CLAM CHOWDER

manila clams, applewood smoked bacon

MIXED ORGANIC GREENS

golden balsamic vinaigrette

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ENTREES

WILD ECUADORIAN SWORDFISH

marinated zucchini and caper brown butter

FILET MIGNON "DOUBLE R RANCH" 6 OZ

charcoal grilled with a watercress salad

CHARCOAL GRILLED "ALL NATURAL" ORGANIC CHICKEN

with herbed couscous

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SIDES

SEASONAL VEGETABLES

YUKON GOLD MASHED POTATOES

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DESSERTS

POT DE CRÉME

chocolate creme, chocolate sorbet, chocolate biscotti,
house made whipped creme and cocoa nibs

CARAMEL BREAD PUDDING

with alaea red sea salt

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BEVERAGE

SODAS, COFFEE AND TEA



June 18, 2018

Ti & Mike's Wedding

APPETIZERS

JUMBO LUMP BLUE CRAB CAKE
celery root remoulade

WILD EASTERN SEA SCALLOP
togarashi rub, japanese mustard aioli, pickled vegetable, golden raisins

STARTERS

WEDGE SALAD
bacon and blue goat cheese

CLAM CHOWDER
manila clams, applewood smoked bacon

ENTREES

WILD ALASKAN RED KING CRAB LEGS
steamed with our homemade cole slaw and drawn butter

PRIME SPLIT-BONE "COWBOY" RIBEYE 20 OZ
charcoal grilled with a watercress salad

WILD ROSS SEA CHILEAN SEA BASS
pan sautéed with herbed ricotta gnudi and brown butter

WILD COLUMBIA RIVER KING SALMON
spring farro risotto with lovage and black garlic

SIDES

YUKON GOLD MASHED POTATOES

SEASONAL VEGETABLES

DESSERTS

POT DE CRÉME
*chocolate creme, chocolate sorbet, chocolate biscotti,
house made whipped creme and cocoa nibs*

CARAMEL BREAD PUDDING
with alaea red sea salt





June 12, 2018

Welcome
Anaheim Ducks

• • • • • **STARTERS** • • • • •

CLAM CHOWDER
new england style

WEDGE SALAD
bacon and blue goat cheese

• • • • • **ENTREES** • • • • •

WILD ECUADORIAN SWORDFISH
a la plancha, with spaghetti squash and tapenade

CHARCOAL GRILLED "ALL NATURAL"
ORGANIC CHICKEN
with herbed couscous

WILD FIJIAN ALBACORE NIÇOISE SALAD
anchovy and haricot vert

WILD COLUMBIA RIVER KING SALMON
spring farro risotto with lovage and black garlic

• • • • • **SIDES** • • • • •

YUKON GOLD MASHED POTATOES

SEASONAL VEGETABLES