



# CHANDLER'S

## OCEANFRONT DINING

*A Coastal Kitchen & Bar*

### *Chef's Garden Culinary Experiences at Cape Rey*

## GARDEN TO TABLE MENUS

CAPE REY OFFERS A DISTINCTIVE AND DELICIOUS WAY TO DINE AL FRESCO, FOR A MEMORABLE CULINARY EXPERIENCE LIKE NO OTHER. SET TO IMPRESS WITH SPECTACULAR OCEAN VIEWS, THE CHEF'S TABLE IS THE PERFECT SETTING WHERE AN INTIMATE PARTY OF 6-10 GUESTS CAN ENJOY THIS CREATIVE AND CAPTIVATING, SEASONAL DINING EXPERIENCE.

EMAIL FOR MORE DETAILS & TO RESERVE YOUR DATE: [KAITLYN.WILSON@CAPEREY.COM](mailto:kaitlyn.wilson@caperey.com)



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# Summer Menu

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## **Amuse-Bouche**

CHILLED MELON GAZPACHO

Hint of mint, prosciutto crisps

## **First Course**

GRILLED PEACH MARIN FRENCH FAMILY BRIE FRITTER

Baby wild arugula, toasted pine nuts, honeycomb vinaigrette

## **Second Course**

CAMELIZED DIVER SCALLOPS

Yellow corn purée, cherry tomato confit, cilantro-lime dressing

## **Main Course**

ROSEMARY PEPPER GRILLED SWORDFISH

Summer vegetable ratatouille , basil pesto

## **Dessert**

COCONUT LIME SORBET

Topped with fresh raspberries and a coconut tuile

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**PER PERSON \$120**

**PER PERSON WITH BEER PAIRING \$140**

**PER PERSON WITH WINE PAIRING \$160**

Minimum of 6 guests, maximum of 10 for the Chef's Garden table.

Prices are subject to applicable sales tax + 26% service charge.

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# Fall Menu

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## **Amuse-Bouche**

LOCAL MAITAKE MUSHROOM TARTLETTE  
With truffle oil and microgreens

## **First Course**

ROASTED BUTTERNUT SQUASH BISQUE  
Cinnamon toasted pepitas, cranberry foam

## **Second Course**

BOSC PEAR, POINT REYES BLUE CHEESE SALAD  
Wild Greens, poached pears, candied walnuts, Fuji apple vinaigrette

## **Main Course**

MAGRED OF DUCK BREAST, FIG COMPOTE  
Farro wild rice, roasted brussel sprouts, port wine reduction

## **Dessert**

PUMPKIN CHEESE CAKE  
Ginger snap crust and Maldon salted caramel sauce

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# Winter Menu

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## **Amuse-Bouche**

HOUSE SMOKED WILD SALMON

Black garlic, berber spice, champagne shallot vinaigrette, brioche

## **First Course**

CURRIED CAULIFLOWER SOUP

Honey crisp apple compote, apple chip

## **Second Course**

WINTER CITRUS ESCAROLE CHICKORY LEAVES

Featuring blood oranges, fennel, and arugula, honey-lavender vinaigrette

## **Main Course**

BRAISED ANGUS BEEF SHORT RIBS

Garlic Yukon mashed potatoes, sautéed Swiss chard

## **Dessert**

MEYER LEMON PANNA COTTA

Fresh berries

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# Spring Menu

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## **Amuse-Bouche**

LOCAL STONE CRAB AVOCADO SALAD

Haas avocado, grapefruit vinaigrette, micro sprouts

## **First Course**

CHINO FARM ASPARAGUS VELOUTE

Poached quail egg, lemon confit

## **Second Course**

HEIRLOOM TOMATO DI STEPHANI BURRATA MOZZARELLA

Garden basil, shaved fennel, rhubarb balsamic reduction

## **Main Course**

HERB CRUSTED SPRING RACK OF LAMB

Farm pea purée, toy box carrots, red wine jus, CA olives

## **Dessert**

LEMON VERBENA PANNA COTTA

Macerated Carlsbad strawberries, garden mint-infused syrup

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