



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)



Summer Menu

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

CARAMELIZED 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

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% gratuity.

1 PONTO ROAD, CARLSBAD, CA 92011 | CHANDLERSCARLSBAD.COM | 760-683-5500

Fall Menu

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

PER PERSON \$120

PER PERSON WITH BEER PAIRING \$140

PER PERSON WITH WINE PAIRING \$160

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Winter Menu

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

PER PERSON \$120

PER PERSON WITH BEER PAIRING \$140

PER PERSON WITH WINE PAIRING \$160

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Spring Menu

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

PER PERSON \$120

PER PERSON WITH BEER PAIRING \$140

PER PERSON WITH WINE PAIRING \$160

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