

CHANDLER'S

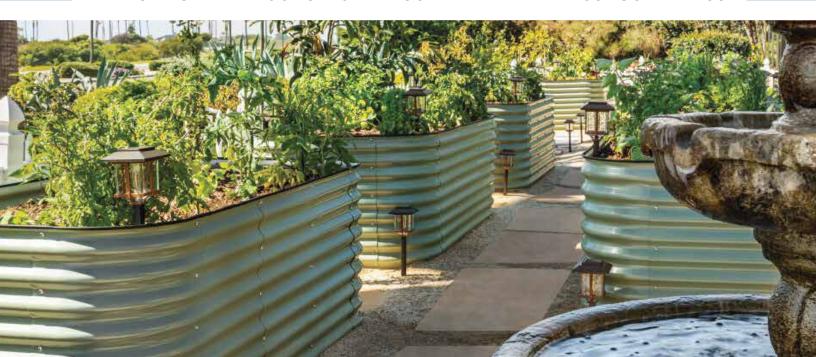
OCEANFRONT DINING

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





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



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



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



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 VERBENIA PANNA COTTA

Macerated Carlsbad strawberries, garden mint-infused syrup

PER PERSON \$120 PER PERSON WITH BEER PAIRING \$140 PER PERSON WITH WINE PAIRING \$160