

November 1, 2019
UCSD Faculty Club Wine Dinner

PASSED APPETIZERS

Paired with NV Champalou Vouvray Brut

PURPLE POTATO FLAUTA (V)

purple potato, oaxaca cheese & roasted poblanos with habanero chamoy

GRILLED OCTOPUS

spanish octopus, marble potato, pipian verde, toasted sesame, chile oil

Vegetarian Option

marble potato, pipian verde, toasted sesame, chile oil

SMOKED OYSTER MUSHROOM "CRUDO" (V)

roasted sweet pepper relish, watermelon radish, chive oil

PLATED SALAD

Paired with 2018 Clos Sainte Magdeleine Cotes de Provence Rose

BLACK KALE

marinated black kale, boquerones, pickled spring onion, citrus, toasted pepitas, preserved tomato parmesan vinaigrette

Vegetarian Option

marinated black kale, pickled spring onion, citrus, toasted pepitas, preserved tomato parmesan vinaigrette.

FAMILY STYLE

Course 1

Paired with 2018 Domaine Maestracci E Prove Blanc

CAST IRON FRIED SWEETBREADS

chipotle agave glaze, pickled mustard seed, shaved brussels sprouts & radish salad

Vegetarian Option

cauliflower, chipotle agave glaze, pickled mustard seed, shaved brussels sprouts & radish salad

CAST IRON HEAD-ON SHRIMP

garlic lime butter, vanilla parsnip puree, shaved radish, fennel & chayote slaw

Vegetarian Option

FIDEO a la VEGETALES

toasted pasta with saffron, fire roasted tomato broth, winter squash, eggplant, broccolini

Course 2

Paired with 2017 Domaine le Sang des Cailloux Vacqueyras

SANTA MARIA SKIRT STEAK

grass fed steak, ancho hibiscus mole, radishes w/ salted lime butter, grilled limes

Vegetarian Option

assorted root vegetables, ancho hibiscus mole, radishes w/ salted lime butter, grilled limes

RIO ZAPE BEANS & SEASONAL VEGETABLE (V)

braised rio zape beans, seasonal vegetables, salsa roja, cotija, cilantro

PLATED DESSERT

Paired with 2016 Roumieu-Lacoste Sauternes

TRES LECHEs CAKE

cinnamon custard, tropical fruit chutney, cajeta, toasted coconut

