

Valentine's Menu 2019 - Wild Fish Restaurant - Pacific Grove

3 Course Set Menu \$65/head (*Wine, tax, gratuity not included*)

First (Choose One)

Beet Salad

Hall Farms, Salinas

Beets, sunflower seed butter, toasted seeds, whipped yogurt, lime, sunflower sprouts.

Suggested pairing: Navarro Vineyards 2017 Pinot Gris \$13/glass

Green Salad

Blue Heron Farm, Corralitos

Little gems, shaved radish, fennel, meyer lemon vinaigrette, mint, pistachios.

Suggested pairing: Bernardus 2016 Chardonnay \$16/Glass

Butternut Squash Soup

Pinnacle Farm,

With pumpkin oil, candied pumpkin seeds.

Rodoni Farms, Davenport

Suggested pairing: Phillips Hill Reisling \$15/Glass

Main (Choose One)

Sablefish

Moss Landing, f/v Sea Harvest

Crispy skin, grilled mushrooms, cauliflower puree, burnt onion.

Suggested pairing: Bernardus 2016 Griva Sauvignon Blanc \$14/glass

Whole Fish

Half Moon Bay, Fisherman, f/v Mr Morgan

Local Vermillion Rockfish, spice rub, red chimichurri, herbs. *Approx 25 min.*

Suggested pairing: Country Line 2017 Rose \$15/Glass

Duck Confit

Crispy confit of leg and thigh, jus, heirloom rosemary polenta (Community Grains), celery root.

Suggested pairing: Bernardus 2016 Santa Lucia Highlands Pinot Noir \$18/Glass

Sides (Choose One)

Potatoes

Fingerling potatoes, aioli, malt vinegar.

Borba Farm, Aromas

Brussels Sprouts

Brown butter, horseradish, lemon, chives.

Rodoni Farm, Davenport

Grain Salad

Cucumber, tomato, mint, parsley, chives.

Hall Farms, Salinas

Dessert (Choose One)

Sticky Toffee Pudding

Date and brown sugar sponge cake, hot toffee sauce, house-churned vanilla ice cream, pecans.

Suggested wine pairing: Sandeman 10-Year Tawny Port \$15

Chocolate Dessert

Dark chocolate cremeux with coconut sorbet, almond praline butter, sugar-puffed black rice.

Suggested wine pairing: Navarro Late Harvest Muscat \$16

Creamsicle

Milk ice cream, cara cara oranges, citrus jam, meringue, tarragon.

Ken's Top Notch Farm, Reedley

Suggested wine pairing: Navarro Late Harvest Gewurztraminer \$16

Optional Extras: 6 Miyagi Oysters & Mignonette \$16 *Add Caviar \$5 per oyster.*
Swordfish Prosciutto \$14