November 1, 2019
UCSD Faculty Club Wine Dinner

PASSSED 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
gloss 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