

# SHEERWATER

---

*Beachside Dining at its Best*

---

GROUP DINING • DINNER

[HOTELDEL.COM/SHEERWATER](https://HOTELDEL.COM/SHEERWATER)

## THREE-COURSE DINNER

### APPETIZERS

Select on-site

SAN DIEGO FARM GREENS    
pickled watermelon, candied pistachios, mint fennel vinaigrette

BAJA WEDGE SALAD   
salsa verde dressing, marinated olives, pickled chilies, local tomatoes, cornbread croutons, queso fresco

CHARRED SPANISH OCTOPUS   
parsley risotto, confit piquillo peppers, preserved lemon

CORN CHOWDER    
celery, onions, queso fresco, crunchy corn, avocado oil

### MAIN COURSE

Pre-select 3

CALIFORNIA ARTICHOKE HEARTS    
cashew chili cream, baby corn, baby eggplant, charred green onions, tomato confit, summer squash

ROASTED CHICKEN BREAST   
chayote atapakua, queso fresco, roasted tomatoes, baby eggplant

WHITE CHEDDAR CHEESEBURGER\*  
8oz beef patty, arugula, caramelized onions, truffle vinaigrette, aged white cheddar, brioche bun

ROASTED BEEF TENDERLOIN   
whipped yukon gold potatoes, roasted shallots, charred broccolini

LOCAL CATCH OF THE DAY   
tomato reduction, spiced rice, garbanzo beans, piquillo peppers, blistered squash

### DESSERT

Pre-select 1

MOLTEN MEXICAN CHOCOLATE CAKE   
cajeta caramel, crunchy mandarin orange,  
cacao nib tuile

PRICKLY PEAR & CALIFORNIA  
STRAWBERRY PATCH  
prickly pear custard, strawberry gelato,  
pink peppercorn biscuit crumble, micro  
basil olive oil

PISTACHIO & CHERRY DACQUOISE  
whipped ganache, summer cherry  
compote, candied pistachios

### ADDITIONAL SIDES \$13 Each

Serves 2-3 guests

CHARRED BROCOLINI   chili oil, lemon vinaigrette  
SUMMER MARKET VEGGIES    
MASHED POTATOES   roasted garlic, chives  
LOADED MASHED POTATOES queso fresco, braised short rib, scallions  
SEA SALT FRIES   truffle vinaigrette

 GLUTEN FREE  VEGAN  VEGETARIAN

All menus are seasonal and subject to change without notice.

Retail prices do not include a 3% administrative fee, automatic 18% gratuity, taxes, and a 1.888% Historic Preservation Fund charge.

Learn more at [hoteldel.com/preservation](http://hoteldel.com/preservation)

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked

## FOUR-COURSE DINNER

### FIRST COURSE

Select on-site

3 PACIFIC OYSTERS\*†  
aguachile, cucumber, petite cilantro

TUNA TOSTADA\*  
avocado, cilantro, lime, roast chili sauce, pickled onions,  
radish

COMPRESSED 12 HOUR BRAISED SHORT RIB †  
pickled apricots, watercress coulis, beef chicharron

### SECOND COURSE

Select on-site

CHARRED SPANISH OCTOPUS †  
parsley risotto, confit piquillo peppers, preserved lemon

STUFFED PIQUILLO PEPPERS †  
green risotto, chayote squash, crunchy garlic, cilantro

BAJA WEDGE SALAD †  
salsa verde dressing, marinated olives, pickled chilies, local  
tomatoes, cornbread croutons, queso fresco

### MAIN COURSE

Pre-select 3

BAJA CALIFORNIA ACHIOTE SEABASS †  
braised artichoke, charred green onions, esquites,  
corn saffron broth

ROASTED CHICKEN BREAST †  
chayote atapakua, queso fresco, roasted tomatoes,  
baby eggplant

ROASTED BEEF TENDERLOIN\*†  
whipped yukon gold potatoes, roasted shallots,  
charred broccolini

LOCAL CATCH OF THE DAY †  
tomato reduction, spiced rice, garbanzo beans,  
piquillo peppers, blistered squash

AGED 14oz NY STRIPLOIN\*†  
whipped yukon gold potatoes, roasted shallots,  
charred broccolini

BAJA SEAFOOD STEW †  
clams, mussels, shrimp, catch of the day,  
calabacitas, guajillo lobster broth

### DESSERT

Pre-select 2

MOLTEN MEXICAN CHOCOLATE CAKE †  
cajeta caramel, crunchy mandarin orange, cacao nib tuile

PRICKLY PEAR & CALIFORNIA STRAWBERRY PATCH  
prickly pear custard, strawberry gelato, pink peppercorn biscuit crumble, micro basil olive oil

PISTACHIO & CHERRY DACQUOISE  
whipped ganache, summer cherry compote, candied pistachio

### ADDITIONAL SIDES \$13 Each

Serves 2-3 guests

CHARRED BROCOLINI †	chili oil, lemon vinaigrette
SUMMER MARKET VEGGIES †	
MASHED POTATOES †	roasted garlic, chives
LOADED MASHED POTATOES †	queso fresco, braised short rib, scallions
SEA SALT FRIES †	truffle vinaigrette

† GLUTEN FREE † VEGAN † VEGETARIAN

All menus are seasonal and subject to change without notice.

Retail prices do not include a 3% administrative fee, automatic 18% gratuity, taxes, and a 1.888% Historic Preservation Fund charge.

Learn more at [hoteldel.com/preservation](http://hoteldel.com/preservation)

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked