

# SHEERWATER

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*Beachside Dining at its Best*

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## GROUP DINING • DINNER

*Whether you're planning a family reunion, birthday celebration, bridal shower or business outing, Sheerwater provides the perfect venue for large parties of up to 40 guests. Featuring an expansive outdoor terrace with Pacific views, Sheerwater's bistro-style cuisine with a focus on fresh seafood offers a casual and relaxing dining experience. The menus feature a variety of options, plus classic favorites for breakfast, lunch and dinner daily.*

*Please contact our dining specialists at 619-522-8490 to arrange your next gathering at Sheerwater. Enjoy!*

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

### THREE-COURSE DINNER

\$82 Per person

#### APPETIZER

Select on-site

##### WARM SUMMER TOMATO TART

*heirloom tomatoes, basil oil, shaved parmesan, puff pastry*

##### ARTISAN GREENS & MÂCHE SALAD

*pickled butternut squash, toasted pepitas, shallot vinaigrette*

##### CALIFORNIA ARTICHOKE

*herb butter, brioche crouton, meyer lemon artichoke aioli*

##### SUMMER SOUP

*soup of the day inspired by the season*

#### MAIN COURSE Pre-select 3

##### GRILLED BEEF TENDERLOIN

*confit potatoes, glazed artichokes, maitake mushrooms, herb emulsion*

##### BAJA CALIFORNIA SEA BASS "PARILLA"

*braised shallot polenta, fried capers, lemon vegetable picatta*

##### GLAZED ORGANIC CHICKEN BREAST

*chive lemon smashed potatoes, tomato confit, broad beans,  
chicken jus olive oil reduction*

##### ROASTED STUFFED ARTICHOKE,

*polenta cake, confit vegetables, carrot reduction  
sautéed spinach, broiled tomato, choice of toast*

#### DESSERT Pre-select 1

##### WARM CAJETA MEXICAN CHOCOLATE CAKE

*goat milk caramel sauce, dehydrated orange, cocoa nib tuile*

##### STRAWBERRIES & HIBISCUS CONSOMMÉ

*orange scented corn cake, crème fraiche sherbet, local farm berries*

#### ADDITIONAL SIDES \$12 Each

Serves 2-3 guest

ROASTED FARMSTAND CARROTS | citrus glaze, pistachios

CHARRED RAPINI | lemon vinaigrette

CREAMED BABY SPINACH | confit garlic, toasted almonds

GARLIC MASHED POTATOES | sour cream, scallions

FRENCH FRIES | spiced salt

BROWN BUTTER SPÄTZLE | bleu cheese, chives

‡ GLUTEN FREE ♡ VEGAN ♣ VEGETARIAN

All menus are seasonal and subject to change without notice.

## FOUR-COURSE DINNER

\$92 Per person

### APPETIZER

Select on-site

#### PACIFIC OYSTERS

*green salsa, citrus, rye bread, seaweed butter*

#### CALIFORNIA ARTICHOKE

*herb butter, brioche crouton, meyer lemon artichoke aioli*

### SECOND COURSE

Select on-site

#### ARTISAN GREENS & MÂCHE SALAD

*pickled butternut squash, toasted pepitas, shallot vinaigrette*

#### SUMMER SOUP

*soup of the day inspired by the season*

#### CRISPY SQUASH BLOSSOMS

*chile aioli, crab meat, radish, smoked trout roe*

### MAIN COURSE *Pre-select 3*

#### GRILLED BEEF TENDERLOIN

*confit potatoes, glazed artichokes, maitake mushrooms, herb emulsion*

#### BAJA CALIFORNIA SEA BASS "PARILLA"

*braised shallot polenta, fried capers, lemon vegetable picatta*

#### GLAZED ORGANIC CHICKEN BREAST

*chive lemon smashed potatoes, tomato confit, broad beans,  
chicken jus olive oil reduction*

#### LAMB RACK & SHOULDER

*watercress puree, local bean medley, spinach croquette, cumin lamb reduction*

#### COMPRESSED SUCKLING PIG

*cauliflower coulis, epazote, cipollini onions, black pudding, confit garlic*

#### ROASTED STUFFED ARTICHOKE

*polenta cake, confit vegetables, carrot reduction*

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*All menus are seasonal and subject to change without notice.*

**DESSERT** *Pre-select 2*

*WARM CAJETA MEXICAN CHOCOLATE CAKE*  
*Goat Milk Caramel Sauce, Dehydrated Orange, Cocoa Nib Tuile*

*BLACK TEA & BERGAMOT MOUSSE*  
*Albaricoque "Apricot" Marmalade, Pecan Crumble*

*STRAWBERRIES & HIBISCUS CONSOMMÉ*  
*Orange Scented Corn Cake, Crème Fraiche Sherbet, Local Farm Berries*

**ADDITIONAL SIDES** \$12 Each  
*Serves 2-3 guest*

*ROASTED FARMSTAND CARROTS | citrus glaze, pistachios*  
*CHARRED RAPINI | lemon vinaigrette*  
*CREAMED BABY SPINACH | confit garlic, toasted almonds*  
*GARLIC MASHED POTATOES | sour cream, scallions*  
*FRENCH FRIES | spiced salt*  
*BROWN BUTTER SPÄTZLE | bleu cheese, chives*

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*All menus are seasonal and subject to change without notice.*