



## Decadent Del Mar Dining – Plated

### First Course

“Layered Golden and Red Beets with Candied Walnut and Purple Haze Goat Cheese  
Micro Arugula, Sherry Vinaigrette”

---

### Second Course

“Local Charred Octopus, Lemon and Olive Oil,  
Tomato Salsa Verde, Green Chimichurri”

---

### Third Course

“Center Cut Braised Veal Short Rib  
Soft Polenta, Crispy Sweetbreads, Poached Pear  
Morel Cream”

---

### Fourth Course

“Dark Chocolate Entremet with Caramelized Hazelnut, Soft Chocolate Cake  
Mango and Passion Fruit Sorbet”

---