

SAN DIEGO • FRIDAY, OCTOBER 10TH

## Maximum Flavor with Chef Adrienne

### A Culinary Voyage

Featuring an artful pairing experience by:

**ROMBAUER**  
VINEYARDS

#### FIRST COURSE

##### POINT LOMA CEVICHE (GF\*)

Citrus-Marinated Halibut, Charred Corn, Pomegranate Jewels, Crispy Sweet Potato Chips

*Paired with 2024 Sonoma County Sauvignon Blanc*

#### SECOND COURSE

##### SILVER STRAND SURFSIDE™ BRANZINO (GF\*)

Butterflied Blackened Branzino, Coastal Verde Sauce, Jicama Pico, Whipped Summer Corn

*Paired with 2024 Carneros Chardonnay*

#### THIRD COURSE

##### "5TH & FIRE" KALBI (GF\*)

Korean BBQ-Style Grilled Short Rib, House Pickled Onions, Fresno Heat

*Paired with 2022 or 2023 Santa Lucia Highlands Pinot Noir*

#### FOURTH COURSE

##### "INDIA STREET CLASSIC" FLAN (GF\*)(V)

Traditional Caramel Custard, Dulce de Leche, Whipped Vanilla Cream

 *Paired with 2022 or 2023 California Zinfandel*

Table setting provided by:



THE ART  
OF PRESENTATION

Wine pairings provided by:

**GALLO**

(V) Vegetarian (VG) Vegan (N) Contains Nuts (GF\*) Although we make every effort to prepare items denoted with a GF as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

**DISCLAIMER** — Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase our risk of food-borne illness, especially if you have a medical condition. Menus subject to change. ©2025 City Cruises.