

**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 Savignon 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*** 2023 Santa Lucia Highlands Pinot Noir

**FOURTH COURSE**

**"Sunset Cliffs" Parfait (V)**

A Decadent Drop-off of Chocolate, Hazelnut, and Whipped Delight

***Paired with*** 2023 California Zinfandel

Table setting provided by:



**THE ART  
OF PRESENTATION**

(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.