



RICHARD SANDOVAL RESTAURANT WEEK MENU

Thursday, October 26, 2017 at 6:30PM

Five-Course Intimate Dinner with Optional Cocktail & Wine Pairings

Hosted by Chef Richard Sandoval

The Hirsch Room at Timber Cove Resort

COURSE 1

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ROASTED CHIOGGIA BEETS

Pumpkin seed butter - Grilled apple - Thai basil - Honey horseradish dressing

COCKTAIL PAIRING: MEXICAN MULE

100% Blanco tequila - Espadin Mezcal - Lime - Ginger beer

COURSE 2

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TUNA TIRADITO

Melon ponzu - Pistachio - Cilantro

WINE PAIRING: SAUVIGNON BLANC

2016 Pascal Jolivet Sancerre

COURSE 3

.....

SOLE SUDADO

Aji amarillo - Saffron tacu tacu - Charred pineapple

WINE PAIRING: CHARDONNAY

2014 Louis Jadot Pouilly-Fuisse

COURSE 4

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FEIJOADA BRAISED SHORT RIB

Sweet potato - Kale - Oregano

WINE PAIRING: MALBEC

2014 Catena Zapata

COURSE 5

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FRESH FIG PRESERVED CHERRY TARTA

Gingerbread sable - Lavender ice cream

WINE PAIRING: PORT

Taylor Fladgate's 10 Year Old Tawny

COAST
KITCHEN



RICHARD SANDOVAL RESTAURANT WEEK MENU

Friday, October 27, 2017 at 6:30PM

Family-Style Dinner with Optional Cocktail Pairings

Hosted by Chef Richard Sandoval

The Ansel Adams Room at Timber Cove Resort

APPETIZERS

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SALAD

Grilled avocado

AJI AMARILLO CEVICHE

Tuna - Whitefish

SOLTERITO SALAD

Quinoa - Rice - Beans

COCKTAIL PAIRING: PEPINO MARGARITA

Jalapeno infused tequila - Cucumber - Agave - Lime

ENTREES

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WHOLE ROASTED CHICKEN

Spice rubbed

RED SNAPPER

Pescado a la talla

GRILLED RIBEYE

Garlic herb

COCKTAIL PAIRING: BUENA VIDA

Espadin Mezcal - Campari - Carpano antica formula

SIDE DISHES

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CARROTS

Coriander - Honey braised

FINGERLING POTATOES

Chipotle aioli

ROASTED CAULIFLOWER

Almonds - Raisins

MUSHROOMS

Wild - Roasted

DESSERTS

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CHOCOLATE COVERED SPICED NUTS

SOPAPILLA CHEESE CAKE

APPLE TART

COCKTAIL PAIRING: MEXICAN COFFEE

Blanco tequila - Kahlua - Grand marnier - Coffee - Whipped cream - Cinnamon



RICHARD SANDOVAL RESTAURANT WEEK MENU

Saturday, October 28, 2017 through Thursday, November 2, 2017 from 5:00PM to 9:00PM

Prix-Fixe Three-Course Dinner with Optional Cocktail & Wine Pairings

Menu Prepared by Chef Richard Sandoval

Coast Kitchen at Timber Cove Resort

APPETIZER

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ROASTED CHIOGGIA BEETS

Pumpkin seed butter - Grilled apple - Thai basil - Honey horseradish dressing

COCKTAIL PAIRING: MEXICAN MULE

100% Blanco tequila - Espadin Mezcal - Lime - Ginger beer

ENTREE

.....

FEIJOADA BRAISED SHORT RIB

Sweet potato - Kale - Oregano

WINE PAIRING: MALBEC

2014 Catena Zapata

DESSERT

.....

FRESH FIG PRESERVED CHERRY TARTA

Gingerbread sable - Lavender ice cream

WINE PAIRING: PORT

Taylor Fladgate's 10 Year Old Tawny