

THURSDAY, SEPTEMBER 26, 2019

HEITZ CELLARS SEASIDE WITH SOMMELIER

MENU BY CORPORATE EXECUTIVE CHEF RON FOUGERAY

PASSED APPETIZERS

CORN & SUNCHOKE VELOUTÉ

ALBACORE CRUDO

forbidden rice, pineapple, ginger

TOMATO & SPECK

whipped burrata, sorrel

2018 Sauvignon Blanc, Napa Valley

1ST COURSE

SCALLOP CRUDO

*crushed marcona almond, celtuce, watermelon cucumber,
plum vinaigrette, olive crisp*

2016 Chardonnay, Napa Valley

2ND COURSE

FIVE SPICE CHARRED AHI

kabocha coconut purée, smoked romanesco, black garlic

2014 Zinfandel, "Ink Grade Vineyard", Napa Valley

3RD COURSE

SOUS VIDE DUCK BREAST

chanterelle, carrot, pickled blackberry, verjus

2014 Cabernet Sauvignon, Napa Valley

4TH COURSE

DRY-AGED NEW YORK STEAK

truffle parsley root, endive, favas, cab reduction

2013 Cabernet Sauvignon, "Trailside" Napa Valley

5TH COURSE

HAZELNUT LEAF

gianduja, gavotte, blackberries, burnt orange, honey gelato

Ink Grade Port

SPLASHES
fresh seaside cuisine



FRESH FALL FLAVORS

SPLASHES RESTAURANT

MONDAY | 5-10PM

Passport to Spain
chef julio's signature paella recipe

TUESDAY & WEDNESDAY | 5-10PM

Chef's Tasting Menu
3-course meal & optional
wine pairings

SATURDAY & SUNDAY | 11:30AM-3PM

Splashes Brunch
try one of our new seasonal cocktails

LIVING WELL

OUR FALL MENU
FEATURES
PERSIMMONS,
WHICH ARE RICH
IN NUTRIENTS
INCLUDING FIBER,
VITAMINS &
ANTIOXIDANTS.



SPLASHES BAR

SEASONAL COCKTAIL

TRUFFLETINI

grey goose vodka, vermouth routin
rouge, amaro, truffle juice, leek ash

DAILY | 5-10PM

SCALLOPS ON THE SHELL

seasonal special



SPLASHES
fresh seaside cuisine