



**COASTAL  
KITCHEN**

**DANA POINT  
RESTAURANT WEEK  
DINNER MENU- \$35 PER PERSON**

**STARTER**

**ROASTED RED PEPPER HUMMUS**  
*olive tapenade, garbanzo, garlic*

**HEIRLOOM TOMATO SALAD**  
*buratta cheese, basil, pistachios*

**THE WEDGES**  
*blue cheese, blistered tomatoes, lardons*

**NEW ENGLAND CLAM CHOWDER**  
*fresh croutons, bacon*

**PORK BELLY BITES**  
*ginger soy glaze*

**ENTRÉE**

**RAINBOW TROUT**  
*marcona almonds, citrus, olive oil, citrus broccoli  
with parmesan*

**GRILLED PORK CHOP**  
*brined, clarified butter, pan-roasted brussels sprouts,  
mashed potatoes*

**SEARED SCOTTISH SALMON**  
*seared in olive oil, steamed broccoli*

**BRAISED SHORT RIB**  
*(half order) roasted brussels, slaw*

**SCALLOPS**  
*pineapple, mango salsa, mashed potatoes*

**DESSERT**

**S'MORES PIE**  
*graham cracker crust, chocolate custard,  
marshmallow meringue*

**HOT FUDGE SUNDAE**  
*vanilla ice cream, hot fudge, whipped cream,  
candied pecans*