



CLASSICS &



## CONCOURS *VIP* EXPERIENCE

Savor gastronomic masterpieces created by 15+ of San Diego's finest chefs.  
A hosted bar offering a curated selection of spirits, wines, and beers.





# Culinary Offerings

## THE CORK & CRAFT

CAJUN AHI TUNA CRUDO WITH CHIPOTLE AIOLI & MICRO GREENS

## FOGO DE CHÃO.

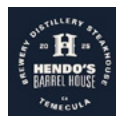
PICANHA, SAUSAGE, BACON WRAPPED CHICKEN



KOREAN SHORT RIB WITH GOCHUJANG SLAW



GOLDEN SOUP WITH ASSORTED HOTPOT DISHES



BBQ PORK BELLY BITES SERVED WITH PICKLED ONIONS

## KATSUYA KO

SPICY TUNA CRISPY RICE

CONCOURS **VIP** EXPERIENCE

MENU SUBJECT TO CHANGE  
MAY NOT BE SUITABLE FOR VEGAN OR GLUTEN FREE DIETS



STEAK TARTARE - CORNICHON, CAPER, PIPPARA, SMOKED MAYO, POTATO CHIPS

**MARISI**

YELLOWFIN TUNA TARTAR - SEASONAL CITRUS, CALAMANSI VINAIGRETTE, BASIL



CREOLE JAMBALAYA, GUMBO, BUTTER BEANS WITH CORNBREAD

**ORIGEN**

CORVINA CEVICHE TOSTADA WITH SALSA VERDE & CHIPOTLE DRESSING



PORCHETTA ALLA ROMANA - SLOW ROASTED PORK BELLY OVER WILD ARUGULA SALAD

**PopUp  
Bagels**

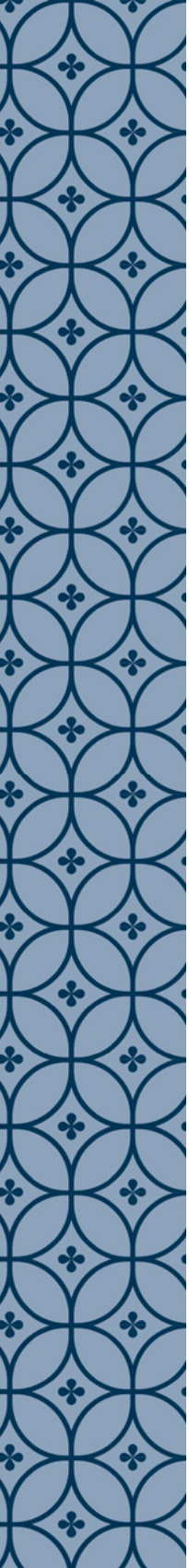
FRESH HOT BAGELS + A VARIETY OF SCHMEAR



CARNITAS TACOS - BRAISED PORK, FRESH CORN TORTILLA, GUACAMOLE,  
TOMATILLO SALSA, PICKLED RED ONIONS, MICRO CILANTRO

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QUEENSTOWN  
VILLAGE

FARM-FRESH BEET SALAD WITH PICKLED ONION, BLUE CHEESE, & PLUM VINAIGRETTE



AHI TUNA POKE



CHOCOLATE TRUFFLES AND BONBONS, FILLED WITH:  
BROWN SUGAR, RASPBERRY GANACHE, DARK CHOCOLATE GANACHE, VANILLA CREME,  
VEGAN VANILLA CREME



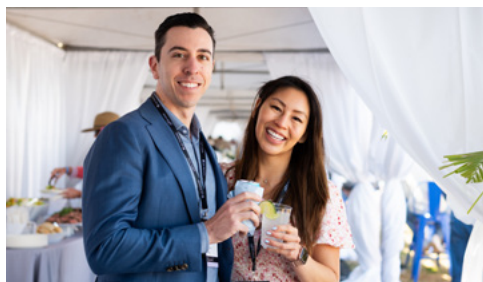
SHORT RIB EMPANADAS WITH CHIMICHURRI



TIDAL BOUILLABAISSE - FISH STEW



BBQ PORK FRIED RICE



*Signature Serves*

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