



San Diego Symphony  
BAYSIDE SUMMER NIGHTS 2018



Champagne Section Menu

TO SHARE

<b>Taste of the Mediterranean</b>	<b>\$11</b>
<i>Hummus, Tabbouleh and Tzatziki served with Pita Bread</i>	
<b>Chef's Soup Selection of the Evening</b> , ask your server for details	<b>\$11</b>
<b>Tiger Shrimp Cocktail</b>	<b>\$12</b>
<i>Wasabi Cocktail Sauce and Lemon Wedges</i>	
<b>Artisanal Cheese Plate</b>	<b>\$16</b>
<i>Smoked Gouda, Pecorino, Brie and White Cheddar</i>	
<i>Housemade Compote, Dried Fruits, Salted Nuts and Seedless Grapes</i>	

SIGNATURE ENTREES and SALADS

<b>Asian Greens (Vegan)</b>	<b>\$14</b>
<i>Mixed Greens, Julienned Carrots, Green Scallions</i>	
<i>Wonton Strips, Ginger Sesame Soy Dressing – Option to Add Protein</i>	
<b>Butternut Squash and Farro Salad (V)</b>	<b>\$14</b>
<i>Roasted Butternut Squash, Cranberries, Pepitas, Mixed Greens</i>	
<i>Orange Zest Dressing over Farro Salad – Option to Add Protein</i>	
<u>Protein Choices for Salads:</u>	
<i>Marinated Grilled Flank Steak</i>	<b>+ \$5</b>
<i>Sliced Herb Organic Chicken Breast</i>	<b>+ \$4</b>
<i>Ginger Glazed Salmon</i>	<b>+ \$4</b>
<i>Vegan Protein</i>	<b>+ \$5</b>

<b>Signature San Diego Angus Beef Burger</b>	<b>\$16</b>
<i>Hand Packed Angus Beef Patty, Provolone Cheese, Grilled Red Onions, Avocado, Vine Ripe Tomato and Mixed Greens on a Brioche Bakery Roll.</i>	
<i>Served with a side of Grain Mustard Aioli and Sea Salt Kettle Potato Chips</i>	
<b>The Bayside Beyond Burger</b>	<b>\$16</b>
<i>Provolone Cheese, Grilled Red Onions, Cucumber, Tomato, Boom Boom Sauce, and Mixed Greens on a Brioche Bakery Roll. Served with Sea Salt Kettle Potato Chips</i>	
<b>Mediterranean Chicken (GF)</b>	<b>\$20</b>
<i>Rice Pilaf with Pickled Onion, Cucumber, Kalamata Olives</i>	
<i>Vine Ripe Tomato, and Feta Salad. Served with Garlic Green Beans</i>	
<b>Meyer Lemon Grilled Salmon (GF)</b>	<b>\$23</b>
<i>Black Truffle Risotto and Seasonal Vegetable Medley</i>	
<b>Classic Baked Rigatoni (V)</b>	<b>\$18</b>
<i>Pasta, Arrabbiata Sauce, Mozzarella, Toma, and Parmesan Cheeses</i>	
<i>Served with Garlic Green Beans</i>	
<b>Chef's Special of the Day</b> (please inquire)	<b>MP</b>

Please see **Desserts | Beer | Beverages | Cocktails** on Reverse



Champagne Section Menu

DESSERTS and SNACKS

**OMG! Oreo Donut**

Oreos, Tahitian Vanilla Pudding \$6  
Fresh Whipped Cream Layered between a Glazed Donut

**Decadent Chocolate Thunder Cake**

Semi-Sweet Chocolate Shavings, Dusted with Dutch Cocoa \$6

**Lemon Meringue Tart**

Shortbread Crust, Lemon Curd, Italian Meringue \$6

**Kettle Corn, Large**

**\$8**

SOFT DRINKS / WATER

**Pepsi, Diet Pepsi, Sierra Mist** 20 oz \$3

**Pure Leaf Iced Tea** 16 oz \$3

**Pellegrino Sparkling Mineral Water** 500 ml \$4

**Aquafina Water** 20 oz \$3

**Fresh Brewed Peet's Coffee** 12 oz \$3

**Hot Chocolate** 12 oz \$3

BEER SELECTIONS

**Stone Brewing Company** *Stone IPA* 12 oz \$7

**Coronado Brewing** *Orange Avenue Wit* 12 oz \$7

**Alesmith Brewing Company** *394 Pale Ale* 12 oz \$7

**21st Amendment Brewery** *Hell or High-Watermelon* 12 oz \$7

SPIRITS / COCKTAILS

**Tito's Vodka** *Vodka* \$10

**Milagro** *Tequila* \$10

**Jack Daniels** *Blended Whiskey* \$10

**Makers Mark** *Bourbon* \$10

**Cutwater Three Sheets** *Rum* \$10

**Bombay Sapphire Gin** *Gin* \$10

**Bailey's Irish Cream** *Crème Liqueur* \$10

*Bar Mixers: Cranberry, Tonic, Club Soda, Margarita Mix, OJ*

Please see **TO SHARE | SIGNATURE ENTREES and SALADS** on Reverse

Table side service offered until 10 minutes prior to the end of intermission as a courtesy to the Symphony and guest artists. Concession stands and bars still remain open if additional service is required.

Jun-29, 30, Jul-01 Jul-12, 13, 14, 15 Aug- 03, 04, 05 Aug-15, 17, 18, 19 Aug-31, Sep-01,02