



San Diego Symphony  
BAYSIDE SUMMER NIGHTS 2018



Champagne Section Menu

TO SHARE

**Taste of the Mediterranean** **\$11**  
*Hummus, Tabbouleh and Tzatziki served with Pita Bread*

**Chef's Soup Selection of the Evening**, ask your server for details **\$11**

**Tiger Shrimp Ceviche** **\$12**  
*Restaurant Style Corn Tortilla Chips*

**Artisanal Cheese Plate** **\$16**  
*Smoked Gouda, Pecorino, Brie and White Cheddar*

*Housemade Compote, Dried Fruits, Salted Nuts and Seedless Grapes*

SIGNATURE ENTREES and SALADS

**Urban Summer Salad (V)** **\$14**  
*Mixed Farm Greens, Candied Walnuts, Strawberries, California Goat Cheese*  
*Creamy Balsamic Vinaigrette Dressing – Option to Add Protein*

**Tuscan Caprese Salad (V)** **\$14**  
*Baby Arugula, Roasted Garlic, Garden Toy Box Tomatoes*  
*Fresh Basil, Fresh Mozzarella and Gemelli Pasta*  
*Basil Infused EVOO and Balsamic Glaze – Option to Add Protein*

Protein Choices for Salads:

- Marinated Grilled Flank Steak* **+ \$5**
- Sliced Herb Organic Chicken Breast* **+ \$4**
- Ginger Glazed Salmon* **+ \$4**
- Vegan Protein* **+ \$5**

**Signature San Diego Angus Beef Burger** **\$16**  
*Hand Packed Angus Beef Patty, Provolone Cheese, Grilled Red Onions, Avocado,*  
*Vine Ripe Tomato and Mixed Greens on a Brioche Bakery Roll*  
*Served with a side of Grain Mustard Aioli and Sea Salt Kettle Potato Chips*

**The Bayside Beyond Burger** **\$16**  
*Provolone Cheese, Grilled Red Onions, Cucumber, Tomato, Boom Boom Sauce,*  
*and Mixed Greens on a Brioche Bakery Roll. Served with Kettle Potato Chips*

**Chicken Marsala** **\$20**  
*Stuffed with Italian Cheeses and Sun-Dried Tomatoes in a Creamy Marsala Wine Sauce.*  
*Served with Garlic Mashed Potatoes with Cauliflower and Green Beans*

**Meyer Lemon Grilled Jumbo Shrimp (GF)** **\$23**  
*Black Truffle Risotto and Seasonal Vegetable Medley*

**Spinach and Tomato Quiche (V)** **\$18**  
*Served with Strawberry and Almond Arugula Salad*

**Chef's Special of the Day** (please inquire) **MP**

Please see Desserts | Beer | Beverages | Cocktails on Reverse



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DESSERTS and SNACKS

**OMG! Strawberry Donut**

Fresh Strawberries, Tahitian Vanilla Pudding, Fresh Whipped Cream  
Layered between a Glazed Donut

\$6

**Decadent Chocolate Thunder Cake**

Semi-Sweet Chocolate Shavings, Dusted with Dutch Cocoa

\$6

**Holy Cannoli Chocolate Chip Italian Cake**

\$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.

Jul-4, 6, 7 Jul-26, 27, 28, 29 Aug-9, 10, 11, 12 Aug-22, 23, 24, 25