

BLAIS BY THE BAY

Menus Curated by Chef Richard Blais

Available for Champagne Section ticketholders

3 COURSE MENUS

The Embarcadero

\$39.00 / PERSON

*Ricotta on sourdough toast with figs,
truffle honey and local greens
Spatchcock roasted chicken, tiny potatoes,
onions, jalapeño salsa verde
Julian apple pie, spiced whipped cream*

The Bay

\$44.00 / PERSON

*Escarole Caesar salad, duck confit, avocado dressing
Flat iron steak, baja barbeque sauce, creamed corn,
tomato, celery, walnut salad
My mother-in-law's coconut cake*

The San Diegan

\$48.00 / PERSON

*Tomato and watermelon gazpacho, crème fraiche, cilantro
Grilled salmon, white beans, peppers, raisins and chorizo
Summer fruit poke, yogurt and granola*

APPETIZERS / SALAD / SOUP

<i>Escarole Caesar Salad with Duck Confit, Avocado Dressing</i>	\$12
<i>Tomato and Watermelon Gazpacho with Crème Fraiche and Cilantro</i>	\$10
<i>Ricotta on Sourdough Toast with Figs, Truffle Honey and Local Greens</i>	\$12
<i>Tuna Tataki Avocado and Mango Tostada</i>	\$15

ENTRÉES

<i>Grilled Salmon with White Beans, Peppers, Raisins and Chorizo</i>	\$28
<i>Spatchcock Roasted Chicken with Tiny Potatoes, Onions and Jalapeño Salsa Verde</i>	\$24
<i>Porchetta with Polenta, Apples, Arugula and Fennel Mostarda</i>	\$22
<i>Double Cheeseburger with Roasted Potato Salad with Bacon & Green Garlic Goddess Dressing</i>	\$22
<i>Cauliflower Steak with Indian Spiced Potatoes, Smoked Eggplant, English Peas</i>	\$21
<i>Flat Iron Steak with Baja Barbeque Sauce, Creamed Corn and Tomato Celery Walnut Salad</i>	\$29

DESSERTS

<i>Julian Apple Pie with Spiced Whipped Cream</i>	\$11
<i>My Mother-in-Law's Coconut Cake with Fresh Berries</i>	\$12
<i>Churros with Molten Chocolate</i>	\$9
<i>Summer Fruit Poke with Yogurt & Granola</i>	\$12

BLAIS BOX

*Available for table delivery to Champagne Section
ticketholders and for pick-up at FINEST CITY EATS
for all ticketholders*

Option 1 \$30.00 / BOX

*Grilled salmon creamed corn and tomato celery walnut
salad, corn bread jalapeño chamomile butter
My mother-in-law's coconut cake with fresh berries*

Option 2 \$27.00 / BOX

*Chilled chicken fried duck confit, corn bread jalapeño
chamomile butter, sweet & sour dill pickles, kale slaw
Julian Apple Pie*

Option 3 \$25.00 / BOX

*Porchetta salsa verde fennel mostarda, corn bread
jalapeño chamomile butter
Summer fruit poke, yogurt and granola*