

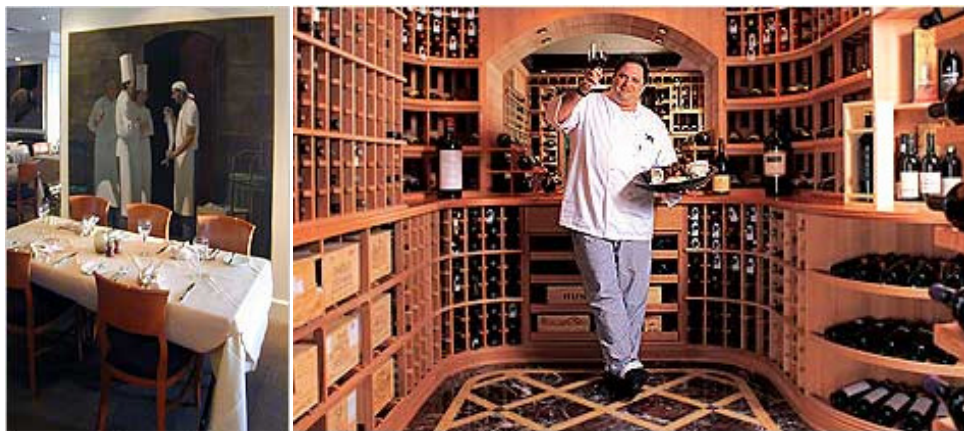


514 Via de la Valle
Solana Beach, CA 92075

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEEvents.com
www.EMEEvents.com

- ◆ Open 7 nights a week
- ◆ Lunch
 - ◆ Fridays 11:30am-2:00pm
- ◆ Dinner
 - ◆ Nightly starting at 5:00pm
- ◆ Private Dining Room for Parties up to 50 guests
- ◆ Onsite Self-Parking Available
- ◆ Dress Code: Business Casual



- ◆ "Best of the Best": Best Chef – Jeffrey Strauss
San Diego Home/Garden Lifestyles Readers Choice Winner
- ◆ Silver Fork Award
San Diego Home/Garden Lifestyles
- ◆ "Best Restaurant in San Diego" / "Best New American/New French Restaurant"
2004 Zagat Survey
- ◆ Best Chef – Jeffrey Strauss / Best Caterer – Pamplemousse Grille
San Diego Magazine's Readers Poll & Critics Pick

Jeffrey Strauss makes a personal statement on the pleasurable dining experience - casual yet elegant, inspired yet straightforward, quality food that delights all the senses. His menu at Pamplemousse Grille melds his many creations from his tenure at Glorious Food, New York City's preeminent caterer for more than 15 years, and his many travels to Europe to experience, learn and create the finest cuisine the world has to offer.

Chef/Owner Jeffrey Strauss has a flair for presentation and unquestionable talent for taste that has delighted the palates of the world's most powerful business brokers and socialites, United States presidents, and scores of American and foreign dignitaries.

Group Accommodations



Cow Palace

The private dining room, affectionately known as the "Cow Palace" because of the large mural of dairy cows.

Pamplemousse Grille has become the top caterer for Rancho Santa Fe, Del Mar and La Jolla. Jeffrey Strauss, the Chef & owner, will work closely with you to create the perfect menu for your group.

The Cow Palace has a maximum seating capacity of 45 guests without AV and 40 guests with A/V.

*\$1,500 Food & Beverage Minimum,
plus Tax and 20% Gratuity*

Sample Event Menus

\$125.00 ALL INCLUSIVE

*** SAMPLE MENU ***

**Choice of
Lobster Ravioli**

*with Seared Scallops, Asparagus, Baby Tomatoes,
Wild Mushrooms & Ginger Soy Beurre Blanc*

*

Field Greens

with Roasted Shiitake Mushrooms and Baked Goat Cheese



Pamplemousse Sorbet



**Choice of
Grilled Prime Filet of Beef**

*with Tiny Braised Potatoes, Mélange of Baby Vegetables
and Wild Mushroom Sauce*

*

Crispy Duck

with Caramelized Vegetables and Cherry Balsamic Reduction

*

Basil Roasted Baquette Seabass

with Asparagus Risotto Cake and Sauce Antiboise



**Duo of Mini Pear Tarte Tatin
and Semi-cooked Chocolate Truffle Cake**

Served with a Variety of Berries

**\$125.00 PER PERSON,
INCLUDES ALL BEVERAGES, FOOD,
TAX & GRATUITY**

**with \$1,500 FOOD & BEVERAGE MINIMUM,
PLUS TAX & 20% GRATUITY**

THE ABOVE IS A SAMPLE ONLY MENU BASED ON
AVAILABILITY AND FRESHNESS OF INGREDIENTS.

MENU ITEMS & PRICES SUBJECT TO CHANGE.

*** SAMPLE ONLY ***

Reception

Tiny Crabcakes *with Roasted Pepper Sauce*
Tiny Potato Pancakes *with Smoked Salmon*
Crostini *with Garden Tomatoes and Smoke Mozzarella*



Choice of

Lobster, Avocado and Citrus Salad
with Micro Greens and Poppyseed Dressing

*

Trio of Soups

Truffled Asparagus; Tomato-Fennel; Acorn Squash



Pamplemousse Sorbet



Choice of

Mustard and Herb Encrusted Rack of Lamb
with Truffled Mashed Potatoes and Roasted Napoleon of Vegetables

*

Wild Mushroom Ravioli

*

Porcini Dusted Whitefish

*with Roasted Root Vegetables, Wilted Arugula
and Port Wine Sauce*



**Duo of Mini Pear Tarte Tatin
and Semi-cooked Chocolate Truffle Cake**
Served with a Variety of Berries

**\$72.00 PER PERSON,
PLUS BEVERAGES, TAX & 20% GRATUITY**

THE ABOVE IS A SAMPLE ONLY MENU BASED ON
AVAILABILITY AND FRESHNESS OF INGREDIENTS.

MENU ITEMS & PRICES SUBJECT TO CHANGE.

Sample Group Menus

* SAMPLE ONLY *

Reception

Sautéed Basil Marinated Prawns

Phyllo with Goat Cheese, Sundried Tomatoes and Pinenuts

Tiny Crabcakes with Rémoulade Sauce

Empanadas with Venison & Cheddar with Roasted Pepper Sauce



Choice of

Lobster Poached in Cabbage

with Caviar Pepper Sauce

*

Baby Leaf Spinach Salad

*with Red Endive, Caramelized Pecans, Hearts of Palm,
and Crumbled Gorgonzola*



Pamplemousse Sorbet



Choice of

Mustard and Herb Encrusted Rack of Lamb

with Truffled Mashed Potatoes and Roasted Napoleon of Vegetables

*

Crispy Duck

with Glazed Baby Bok Choy and Vegetable Fried Rice

*

Basil Roasted Chilean Seabass

with Asparagus Risotto and Sauce Antiboise



Chef's Dessert

\$100.00 PER PERSON,
PLUS BEVERAGES, TAX & 20% GRATUITY

THE ABOVE IS A SAMPLE ONLY MENU BASED ON
AVAILABILITY AND FRESHNESS OF INGREDIENTS.

MENU ITEMS & PRICES SUBJECT TO CHANGE.

* SAMPLE ONLY *

Reception

Tiny Crabcakes with Rémoulade Sauce

Pork & Shrimp Shu Mai with Ginger Soy

Asian Style Tuna Tartar with Wasabi Caviar

Served with Pamplemousse Chardonnay (by Miura) & Pazzo Cabernet



Choice of

Potato & Celeriac Galette

with Smoked Lobster, Shrimp, Scallop & Salmon,

Served with Caviar Pepper Sauce

*

Field Greens

with Baked Goat Cheese & Roasted Shiitake Mushrooms

Served with Duckhorn Sauvignon Blanc



Wild Mushroom Cappuccino



Choice of

Mustard and Herb Encrusted Rack of Lamb

with Truffled Mashed Potatoes and Roasted Napoleon of Vegetables

*

Crispy Duck

with Glazed Baby Bok Choy and Vegetable Fried Rice

*

Porcini Dusted Whitefish

with Roasted Root Vegetables, Wilted Arugula & Port Wine Sauce



Baked Alaska

with Warm Chocolate Sauce and a Variety of Berries

\$125.00 PER PERSON,
PLUS BEVERAGES, TAX & 20% GRATUITY

THE ABOVE IS A SAMPLE ONLY MENU BASED ON
AVAILABILITY AND FRESHNESS OF INGREDIENTS.

MENU ITEMS & PRICES SUBJECT TO CHANGE.

Event Information

Wines

Wine Spectator *Best of Award of Excellence*, with over 1,200 wines to choose from. Our complete list is an accumulation six years in the making. What had begun as a 35 item, \$10,000 investment has blossomed into a 700 item, ¼ million dollar passion.

Pamplemousse has received a retail license to sell wine. Please contact Jeffery if there is something you are looking for.

Menu

Chef Jeffrey Strauss will discuss your upcoming party via the phone or email. He believes in cooking for people what they want to eat. Your menu will be based on the availability and freshness of ingredients.

Payment & Cancellations

We ask for a non-refundable deposit (to be discussed) on all private parties. The balance may be paid by any major credit card (American Express, Visa, MasterCard and Diners) at the end of the evening. A twenty (20) percent gratuity will be added to all private.

We have a one (1) month cancellation policy, subject to forfeiture of deposit.

EME Rewards

EME Appreciation Program not offered.

In addition, earn **EME Points** equal to 1% Cash-Back* for all events EME books for you with our Approved Venues and Services.

See the Rewards page on the EME website for more details.

* EME respects the guidelines of our client corporations. For companies that do not allow cash rewards, EME is glad to provide the equivalent value in the gift certificates of your choice.

Parking

There is ample onsite self-parking available at Pamplemousse Grille.

Map & Directions



From The South

- ◆ Take the Interstate 5 North and exit Via de la Valle.
- ◆ Make a left at the end of the off ramp and continue two stoplights.
- ◆ We are on the right hand side about a half-mile down.

From The North

- ◆ Take the Interstate 5 South and exit Via de la Valle.
- ◆ Make a right at the end of the off ramp and continue two stoplights.
- ◆ We are on the right hand side about a half-mile down.



Regular Dinner Menu*

FEATURED SPECIALS

STARTERS

Cajun Fried Oysters \$19.00

*with Boston Bibb Lettuce Salad Buttermilk Dressing
and Shaved Icicle Radishes*

Lobster Ravioli \$18.00

*with Seared Scallops, Wild Mushrooms, Pear Tomatoes,
Asparagus, & Ginger Beurre Blanc*

Osetra Caviar \$100.00

*with Buckwheat Blinis, Truffled Scrambled Eggs
& Smoked Scottish Salmon ½ oz. 55. 1 oz.*

Sautéed Jumbo Prawn Piccata \$19.00

with Jumbo Lump Crab, Capers, Lime & Micro Basil

Kim Chee Seafood Martini \$19.00

with Lobster, Shrimp & Jumbo Lump Crabmeat

ENTREES

Porcini-dusted John Dory \$35.00

*with Roasted Root Vegetables,
Wilted Arugula and Port Wine Sauce*

Seared Day Boat Scallops \$34.00

*with Truffled Mashed Potatoes, Ragoût of Fava Beans,
English Peas, Morel Mushrooms, Pear Onions
and Asparagus with Red Wine Syrup*

Grilled Kurobuta Pork Tenderloin \$32.00

*with a Tempura Prawn, Wasabi Mashed Potatoes,
Asian Slaw and a Duo of Sauces*

Grilled Prime Bone-in Cowboy Rib Eye Steak \$44.00

*with Green and White Asparagus,
Truffled Parmesan Fries and Béarnaise Sauce*

*MENU ITEMS & PRICES SUBJECT TO CHANGE

STARTERS

RAW

Selection of Oysters on the Half-shell \$15.00

with Cocktail & Mignonette Sauces

Smoked Salmon \$16.00

with Potato Pancakes, Cracked Pepper & Chives

Asian-style Tuna Tartare \$15.00

with Taro Root Gaufrettes

Hamachi Sashimi \$17.00

*with a Tian of Hamachi, Cucumber, Avocado & Crispy Capers,
with Housemade Pickled Ginger*

SOUP

Roasted Tomato & Fennel Soup \$11.00

with Seared Bay Scallops

Truffled White Asparagus Soup \$13.00

Sweet Corn Velouté \$13.00

with Maryland Crab Wonton & Pepper Confetti

Wild Mushroom Cappuccino \$12.00

SALAD

Salad of Seasonal Greens \$8.00

Field Greens \$13.00

with Roasted Shiitake Mushrooms and Baked Goat Cheese

Smoked Salmon Salad \$19.00

*with Baby Spinach, Gorgonzola, Candied Pecans, Hearts of Palm
& Endive with Zinfandel Vinaigrette*

Pamplemousse, Lobster & Avocado Salad \$21.00

with Micro Greens & Poppyseed Dressing

Arugula, Prosciutto, Fig & Orange Salad \$14.00

with Parmigiano Reggiano

Medley of Five Starters \$38.00

*MENU ITEMS & PRICES SUBJECT TO CHANGE

Regular Dinner Menu*

TRADITIONAL FOODS

MEATS

Lamb Stew \$26.00

with Green Lentils, Braised Potato and a Mélange of Baby Vegetables

Crispy Shelton Chicken Breast \$25.00

*with Meyer Lemon Beurre Blanc, Warm Tri-Colored Potato Salad,
French Beans with Shallot Parsley Vinaigrette*

Veal Chop Milanese \$39.00

with Arugula & Tomatoes or Choice of Sides

**Mixed Grille of Lamb Chop, Filet of Beef
& Kurubuta Pork with a Trio of Sauces \$33.00**

Mixed Grille of Game \$35.00

*with Venison Chop au Poivre,
Lemon-thyme Marinated Quail and Smoked Duck*

Stilton-crusted Rack of Lamb \$33.00

with Truffled Mashed Potatoes & Roasted Vegetable Napoléon

Crispy Half Duck \$31.00

*served with Sautéed Gnocchi, Sweet White Corn,
Porcini Mushrooms and a Cherry Balsamic Glaze*

FISH

(Any of our fish can be prepared on the grill or oven-poached)

Nori-crusted Ahi \$34.00

*with Green Tea Noodles and Asian Vegetables
with Coconut Red Curry Sauce*

Basil-roasted Chilean Sea Bass \$35.00

with Sautéed Rock Shrimp, Asparagus Risotto Cake & Sauce Antiboise

Grilled Wild Salmon \$34.00

with Lobster Spinach Orzo & Sherry Morel Mushroom Sauce

Almond, Herb & Lemon-Crusted Alaskan Halibut \$34.00

*with French Beans Shallot Parsley Vinaigrette
& Smoked Tomato Beurre Blanc*

Mixed Grille of Fish with a Trio of Sauces \$34.00

Five-sided Vegetarian Plate \$23.00

*Grilled Green and White Asparagus; Crispy Tofu
with Ginger Soy; Napoléon of Vegetables;
Mélange of Baby Vegetables; Gingered Snow Peas*

*MENU ITEMS & PRICES SUBJECT TO CHANGE

FROM THE GRILL

Create Your Own Entrée with Our Selection of Sauces,
Potatoes & Vegetables

MEAT

Prime Rib Eye \$36.00

Certified Angus Beef New York Strip \$33.00

Prime Filet of Beef \$36.00

Veal Chop \$37.00

Prime Rib of Pork \$26.00

Herb-marinated Lamb Chops \$35.00

SAUCES

Wild Mushroom Sauce

Grain Mustard Sauce

Au Jus

Peppercorn Sauce

Béarnaise Sauce

POTATOES & VEGETABLES

Mélange of Baby Vegetables

Gingered Snow Peas

Roasted Napoléon of Vegetables

Truffled Mashed Potatoes

Tiny Braised Potatoes au Gratin

Pommes Frites

DESSERTS

Lemon Custard Cake \$10.00

Served with Raspberry Sauce and Raspberry Sorbet

Chocolate-Peanut Butter Bombe \$10.00

Served with Caramel Sauce and Vanilla Gelato

Trio of Crème Brûlée \$10.00

Lemon Raspberry, Vanilla & Chocolate

Semi-cooked Chocolate Truffle Cake \$10.00

Served with Raspberry Sauce and Vanilla Gelato

Pecan Tart \$10.00

Served with Caramel Sauce and Vanilla Gelato

Bananas Foster a la Luba \$10.00

Served over Vanilla Gelato

Medley of Sorbets \$11.00

with Raspberry Sauce

Pear Tart Tatin \$11.00

Served with Vanilla Gelato

Dessert Medley: A Sampler of Five Desserts \$21.00

Variety of Artisan Cheeses \$15.00

*MENU ITEMS & PRICES SUBJECT TO CHANGE