



Cosmopolitan Restaurant ~ Old Town San Diego

HOLIDAY DINNERS 2011

The Cosmopolitan Restaurant & Hotel, is the oldest surviving building in the City of San Diego.

Built over decades, it began as the family home of Juan Bandini, constructed of adobe brick between 1827 and 1829.

That structure exists today with the addition of an American wood frame construction 2nd floor added in 1869.

In 2010, California State Parks completed the restoration of the original Casa de Bandini and the 1869 addition and rebirth as the Cosmopolitan Hotel.

Today, the Cosmopolitan Hotel and Restaurant is a fully functioning restaurant, bar and boutique 10-room inn.

A talented kitchen, led by Chef Andrew Sasloe, can create and produce whatever menu you choose.

There is no place as uniquely special as San Diego's Cosmopolitan Hotel & Restaurant to celebrate the holidays with friends, business associates and family.

Old Town's Cosmopolitan Hotel & Restaurant provides a step back in time, with beautiful historic surroundings and relaxed atmosphere, coupled with attentive personal service and menu choices which cover the spectrum from traditional to beautifully surprising.

To book your Holiday party call us at 619-297-1874.

First Course ~ (choose one)

Baja Shrimp Cocktail

Tequila Infused Tomato, Fresh Horseradish Avocado Relish

Chili~Lime Cured Bay Scallop Martini

Baby Greens, Organic Tomato, Lemon Twist

House Salad

Baby Field Greens, Candied Walnuts, Sun Dried Cranberries, Balsamic~Shallot Vinaigrette

Caesar Salad

White Anchovies, Roasted Pepper, Grana Padano, Caper Caesar

Wild Mushroom Soup

St Andre Butter, Sherry Splash

Entrees ~ (choose three, including vegetarian option)

Goat Cheese Stuffed Organic Chicken

Creamy Polenta, Wilted Greens, Lemon Thyme Pan Jus

Apple Cider Glazed Berkshire Pork Cheeks

Pearl Onion, Kale, Red Quinoa, Smoked Apple-Walnut Puree

Old Town Cosmopolitan Bouillabaisse

Shrimp, Scallops Mussels, Clams, Linguica, Saffron Crostini, Brandy Lobster Broth

Baseball Cut Prime Top Sirloin

Point Reyes Blue Cheese Salad, Herbed Fries, Tarragon Béarnaise

Wild Mushroom, Three Cheese Ravioli

Spoon Spinach, Roasted Cipollini Onion, Toasted Walnuts, Truffle Butter

Fennel Pollen Dusted Scottish Salmon

New Potato Confit, Wilted Baby Spinach, Orange Basil Vinaigrette

Jumbo Shrimp Scampi

Portobello Mushroom Ravioli, Oven Dried Tomato, Shaved Black Truffles

Panko~Horseradish Breaded Sea Bass

Asparagus Tips, Leak Fondue, Potato Puree, Chive Butter

Desserts ~ (choose one)

Rollled Oats Apple Crisp

Lemon Tart

Carrot Cake

Crystallized Ginger, Cranberries, Slivered Almonds

Callebaut Chocolate Decadence Cake

Crème Anglaise, Raspberries, Chantilly Cream, Mint

Preserved Fruit Bread-Pudding

Warmed Jack Daniels Caramel Drizzle, Chantilly Cream