

## SUNDAY BRUNCH

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Sundays from 7:30 am to 2:30 pm

A la carte menu and pricing.

Includes our special Pastry Bar featuring house-made seasonal specialties.  
\$16 bottomless mimosas also offered.

## MERCY OF THE CHEF

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Nightly, 6 pm to 9 pm

\$99 per person | \$149 with wine pairings

6-course tasting menu created at the whim & inspiration  
of the Chef for the entire table (tax & gratuity not included).

## CHEF'S THREE COURSE LUNCH

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Monday-Saturday, 11:30 am to 2:30 pm

\$32 per person

Every month, NINE-TEN chefs unveil a new 3-course, prix-fixe lunch  
menu featuring a starter, entree, and dessert. Menu changes monthly.

## 1/2 PRICE BOTTLES OF WINE

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Every Wednesday

Every bottle on our wine list  
is 1/2 price while dining in the  
main dining room or bar.

## HAPPY HOUR

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Monday-Friday, 3:30 pm to 6:30 pm

1/2 Priced Bar Food Menu  
\$2 off all beers on Beer List  
\$5 Select Glasses of Wine  
\$8 "Bartender's Whim"

## PRIVATE DINING

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NINE-TEN features three private dining rooms. From social gatherings  
to business dinners, guests can count on custom menus paired with  
the perfect wines - all inspired by our matchless seaside setting.

Call 858.729.5382 to inquire about a private dining event.

# SAMPLE DINNER MENU

## - STARTERS -

### HAMACHI SASHIMI

marinated baby shiitake mushrooms, scallion vinaigrette

17

### GRILLED OCTOPUS

haricot verts & Spanish chorizo relish, whipped hummus, sherry vinaigrette, za'atar spiced potato chips

15

### JAMAICAN JERK PORK BELLY

baby carrots, Swiss chard, plantains, black-eyed peas, spicy jellies & sweet potato purée

17

### STONE CRAB & OLD BAY SPAGHETTINI

Fresno chilis, garlic, lemon, garlic chili oil, herbs, breadcrumbs

18

### THAI LOBSTER SALAD

mango, mint, fresno chiles, peanut, lime, scallions, cilantro, coconut, chili lime aioli

20

## - ENTRÉES -

### ANSON MILLS FARRO VERDE & ROASTED VEGETABLES

butternut squash, Brussels sprouts, baby carrots, turnips, pickled onions pepitas & carrot purée

29

### ROASTED COLORADO LAMB LOIN

english peas, hedgehog mushroom, cippolini onion, pickled rhubarb, curry-carrot purée, pea tendrils, lamb jus

37

### WILD SALMON

baby artichokes, lemon ash roasted carrots, morel mushrooms, leeks, cardoon purée, artichoke emulsion

37

### SMOKED MAPLE LEAF DUCK BREAST

shiitake mushrooms, Asian greens, brown butter braised baby parsnips, sour cherry miso mostarda, lemon miso vinaigrette

37

### PRIME BEEF SHORT RIB

roasted turnips, chanterelle mushrooms, marinated Napa cabbage, kale chips, red cabbage agrodolce purée

38

### PRIME 10oz. NEW YORK STEAK

pan roasted maitake mushrooms, Brussels sprouts, confit crispy baby potatoes with salsa verde, butternut squash purée & black garlic & onion demi-glace

42

\* Our menus change daily taking advantage of the best of the local, seasonal harvest. Check website at [www.nine-ten.com](http://www.nine-ten.com) for most up-to-date menu.

# N I N E - T E N

restaurant and bar