

PUB THIRTY -TWO

MISSION VIEJO RESTAURANT WEEK

OCTOBER 4TH-8TH

FIRST COURSE

clam chowder

or

house salad - wild arugula, toasted sunflower seeds,
grape tomatoes, parmesan cheese, charred lemon
vinaigrette

MAIN COURSE

lobster ravioli - sauteed arugula, lobster cream sauce

or

vegas strip steak - mushrooms, asparagus, fingerlings,
and a chipotle demi-glace

DESSERT

cinnamon bread pudding - pecan ice cream, salted
caramel drizzle

\$45 per person

WINE PAIRINGS

olelo chardonnay - \$30 / bottle

tahuan malbec - \$30 / bottle