

SAN DIEGO FOOD FINDS

SAN DIEGO'S BEST RESTAURANTS, MARKETS AND LOCAL CULINARY OFFERINGS

Anniversary Celebration at Romesco



ROMESCO
MEDITERRANEAN BISTRO

10 YEAR ANNIVERSARY CELEBRATION

Thursday, April 23rd

BEER PAIRING DINNER
in the Dining Room
Starting at 5pm
Prix Fixe Menu
\$60/PERSON

BEER TASTING
in the Tapas Bar
Beer flights
Live DJ Luis Santamaria
\$20/PERSON

Friday, April 24th

PLASCENCIA GROUP TRIBUTE NIGHT
Starting at 5PM
We will have five izohis dishes from Casa Plascencia, Cesar's, Villa Saverios, Giuseppe and Romesco paired with Baja wines.

Saturday, April 25th

ROMESCO and Bracero present
"DOS CALIFORNIAS"

Get a sneak peek into Chef Javier Plascencia's secret menu prior to the Bracero Grand Opening
5 COURSE DINNER/PAIRING: \$120/PERSON (TAX + GRATUITY INCLUDED)
TWO SEATINGS AVAILABLE: 6-8:30 & 9-11:30
TICKETS TO BE PURCHASED ONLINE OR AT ROMESCO.
Winemakers from Napa Valley and Baja will be present.

Sunday, April 26th

ROMESCO FAMILY DAY BUFFET
Available from 12 to 4pm
Self-serve with soda bar and champagne included
Live music and entertainment for all ages
ADULTS \$27.99
CHILDREN AGES 6 TO 12 \$12.99
KIDS 5 AND UNDER \$6.99
*regular menu will not be available

4340 SANTA FE ROAD, SAN DIEGO, CA 92121-3627 • 619.594.0000
@ROMESCO1912 • #ROMESCO10YR

To celebrate the 10 year anniversary of the popular eatery Romesco Mediterranean Bistro and to get your taste buds tingling for the opening of their new Little Italy restaurant Bracero Cocina de Raiz, Chef Javier Plascencia and manager Luis Pena have put together a fabulous weekend full of culinary surprises.

In 2005, Romesco opened in a quaint shopping center and introduced patrons to Chef Javier Plascencia's unique Baja-Mediterranean haute cuisine. To honor the anniversary, Romesco is planning a weekend full of events showcasing what guests have come to love about the restaurant and celebrating the Plascencia Group's beginnings and future.

Chef Javier first introduced Baja-Med cuisine at Villa Saverios, the first of the Plascencia family's

upscale eateries in Tijuana. Chef Javier along with Romesco has helped Baja-Med haute cuisine evolve in San Diego's culinary landscape and beyond. Gaining a large number of fans to the foodie movement that has grown both in the U.S. and south of the border.

April 23rd- Beer Pairing Dinner/Beer Tasting

Start the celebrations early on Thursday, April 23 with Beer and Baja cuisine. For \$20 per person, enjoy a beer tasting in the Tapas Bar with beer flights and live music courtesy of DJ Luis Santamaria. For \$50 per person, sit down in the dining room for a beer pairing dinner starting at 5pm.

April 24th- Plascencia Group Tribute Night

Romesco pays tribute to the Plascencia Group restaurants on Friday, April 24. Beginning at 5pm, Romesco will serve five iconic dishes from Casa Plascencia, Caesar's, Villa Saverios, Giuseppis and Romesco that are paired with Baja wines.

April 25th- "Dos Californias"

On Saturday, April 25 Romesco and Bracero Cocina de Raiz present "Dos Californias," a sneak peek into Chef Javier's secret Bracero menu prior to the restaurant's grand opening. Winemakers from Napa Valley and Baja will also be present. This five course dinner and wine pairing is \$120 person (tax & gratuity included) and has seatings available for 6-8:30pm and 9-11:30pm. Tickets will be available online or at Romesco.

April 26th- Romesco Family Day Buffet

Sunday, April 26 is Family Day at Romesco. From noon to 8pm enjoy live music and entertainment while enjoying Romesco favorites that includes a soda bar and champagne. This all day event is \$27.99 for adults, \$12.99 for children ages 6 to 12, and \$6.99 for kids ages 5 and younger. Regular menu will not be available. ALTSTRAT

COMMENTS ARE CLOSED.
