

Thank you for your interest in dining at an URBAN KITCHEN restaurant. Following are prix-fixe menus, family style menus and hors d'oeuvre selections for KENSINGTON GRILL and CUCINA URBANA. Our experienced team promises to create an event that will WOW you and your guests!

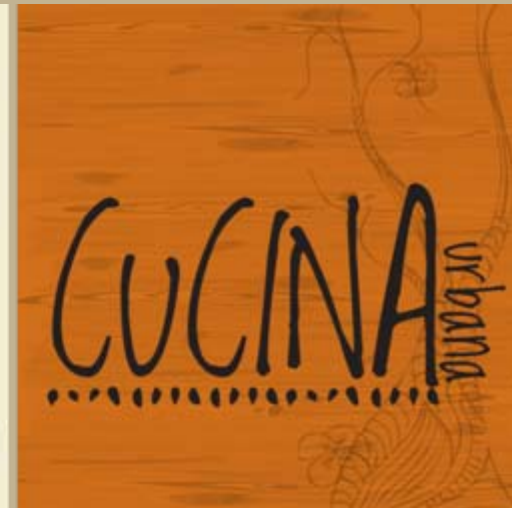
For off site catering, please contact URBAN KITCHEN CATERING, our full service catering company facilitating events from 10 to 500.



4055 adams avenue
san diego ca 92116
619.281.4014



505 laurel street
san diego ca 92101
619.239.2222



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urbankitchengroup.com

Kensington Grill

4055 adams avenue
san diego, ca 92116

t: 619.281.4014
f: 619.232.0256
urbankitchengroup.com

Menu # 1 | \$38 per person

guests will select one of the following appetizers at time of dinner

WILD ARUGULA + MANGO + GORGONZOLA SALAD

candied hazelnut | clover honey emulsion

SEASONAL SOUP

chef's whim

guests will select one of the following entrées at time of dinner | pre-select meat and seafood option

BLACK BEAN + PANELLA RAVIOLI

mole negro | corn salsa | avocado | fried cilantro

OVEN ROASTED FREE RANGE CHICKEN

asparagus | potato | artichoke | tomato fennel broth

LOCALLY RAISED TOP SIRLOIN STEAK

carrot purée | marbled potato | herb shallot butter

or

GRILLED DUROC PORK CHOP

butternut squash | faro | brussels sprout | bacon | apple nage

PANEE'D SEA BASS

horseradish crust | smashed potato | crispy leek | chive oil

or

SEARED BLACKENED AHI

quinoa | salsa verde | yukon medallion | chive crème fraîche

pre-select one of the following desserts

CHOCOLATE POT DE CRÈME

hint of espresso | seasonal berry | vanilla crème

CRÈME BRÛLÉE

seasonal



in the hood
since 1995

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Menu # 2 | \$44 per person

pre-select two of the following appetizers | served family style

P.E.I. MUSSELS

coconut broth | kaffir lime | coriander

KG CALAMARI

cabbage | sweet pepper | bean sprout | crushed peanut | sweet chili sauce

GRILLED AVOCADO

ancho orange vinaigrette | lime | toast

CHARRED ASPARAGUS

poached farm egg | bacon vinaigrette | spiced crouton

'OLD SCHOOL' GRILLED POLENTA

foraged mushroom | point Reyes blue

SEASONAL JAR X 2

fennel spread parfait | artichoke + blue cheese fondue

WILD ARUGULA + MANGO + GORGONZOLA SALAD

candied hazelnut | clover honey emulsion

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BLACK BEAN + PANELLA RAVIOLI

mole negro | corn salsa | avocado | fried cilantro

OVEN ROASTED FREE RANGE CHICKEN

asparagus | potato | artichoke | tomato fennel broth

LOCALLY RAISED TOP SIRLOIN STEAK

carrot purée | marbled potato | herb shallot butter

or

GRILLED DUROC PORK CHOP

butternut squash | farro | brussels sprout | bacon | apple nage

PANEE'D SEA BASS

horseradish crust | garlic smashed potato | crispy leek | chive oil

or

SEARED BLACKENED AHI

quinoa | salsa verde | yukon medallion | chive crème fraîche

pre-select one of the following desserts

CHOCOLATE POT DE CRÈME

hint of espresso | seasonal berry | vanilla crème

CRÈME BRÛLÉE

seasonal



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Menu # 3 | family style coursed menu | \$42 per person

pre-select three items from each board | served family style

HOG BAR

plain ole bacon | peppered bacon | candied bacon | pork cheek hash
spicy rinds | pork + chipotle sausage

BRUSCHETTA

smoked salmon + radish + lemon crème fraîche
melted brie + mango + chile + scallion
burrata + vine ripe tomato + basil + balsamic
spicy baba ganoush + basil pesto + tomato jam
prosciutto + melon + mascarpone + saba
nutella + strawberry + hazelnut + sea salt

WILD ARUGULA + MANGO + GORGONZOLA SALAD

candied hazelnut | clover honey emulsion

CHARRED ASPARAGUS

poached farm egg | bacon vinaigrette | spiced crouton

BLACK BEAN + PANELLA RAVIOLI

mole negro | corn salsa | avocado | fried cilantro

LOCALLY RAISED TOP SIRLOIN STEAK

carrot purée | marbled potato | herb shallot butter

SEARED BLACKENED AHI

quinoa | salsa verde | yukon medallion | chive crème fraîche

SEASONAL DESSERT PLATTER

chef's selection



in the hood
since 1995

Kensington Grill

FYI

- A 20% service fee and 8.75% sales tax will be added to all final checks.
- All beverages will be charged upon consumption.
- A personalized menu will be printed for your event.
- You may request a limited drink menu personalized for your event.
- Kensington Grill uses the finest local and seasonal ingredients and therefore reserves the right to change any menu item due to availability or quality.
- We will gladly accommodate any guest with a dietary restriction by preparing a special meal.
- To make a reservation for a party of 15 or more Kensington Grill requires a signed contract. Full payment is due at time of reservation. There is limited availability on the number of guests and reservation times depending on the night and/or day of the week. To cancel your reservation, you are required to notify Kensington Grill 72 hours prior to your event. If you do not cancel within this time frame a pre-determined fee will apply.
- If the number in your party is 50 or more you will be required to buy-out the restaurant. Please inquire further as to cost and availability.
- We can host any event including:
 - brunches for baby or bridal showers
 - lunches for business or pleasure
 - dinner parties
 - cocktail parties
 - holiday gatherings
 - engagement parties and wedding celebrations
- All buy-outs and large parties booked during the month of December, require a 50% non-refundable deposit.



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in the hood
since 1995



Menu # 1 | Family Style | \$32 per person

all courses served family style

VASI X 2

select from our seasonal list of jars

pre-select two of the following

CHOPPED HOUSE

soppresata + pepperoni + olive + asiago + pepperoncini

FRITTO MISTO

calamari + soft shell crab + shrimp + veg + caper mayo

RICOTTA GNUDI

sage brown butter + parmigiano + amaretti

PASTA

select from our seasonal list of pasta

PIZZA X 2

select from our seasonal list of pizza

DESSERT SAMPLER

assortment of seasonal tastes



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CUCINA urbana

Menu # 2 | Family Style | \$39 per person

all courses served family style

VASI X 2

select from our seasonal list of jars

pre-select three of the following

CHOPPED HOUSE

soppresata + pepperoni + olive + asiago + pepperoncini

PIZZA

select from our seasonal list of pizzas

RICOTTA GNUDI

sage brown butter + parmigiano + amaretti

FRITTO MISTO

calamari + soft shell crab + shrimp + veg + caper mayo

pre-select two of the following entrées

VEAL 'PICATA'

white corn + speck ham + oyster mushroom convsera

FORAGED MUSHROOM CORZETTI

truffle oil + pine nut + english pea + pecorino*

MONTEREY BAY CALAMARI + LEMON LINGUINE

mustard greens + fresno chili + mint + botarga

DESSERT SAMPLER

assortment of seasonal tastes



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CUCINA urbana

Menu # 3 | Prix Fixe | \$39 per person

VASI X 2

select from our seasonal list of jars

pre-select one of the following salads to be served family style

CHOPPED HOUSE

soppresata + pepperoni + olive + asiago + pepperoncini

LITTLE GEM CAESAR

cherry heirloom tomato + spanish white anchovy + polenta crouton

guests will select one of the following entrées at time of dinner

ROASTED 'JIDORI' CHICKEN

fontina polenta + white asparagus + swiss chard + pistachio pesto*

VEAL 'PICATA'

white corn + speck ham + oyster mushroom conserva

PAN SEARED ATLANTIC COD

basil pistachio crust + butter crushed potato + smoked tomato conserva + limoncello beurre blanc

GRILLED 'BRANDT FARMS' FLAT IRON

artichoke mustard potato + green and yellow beans + pickled red cabbage

FORAGED MUSHROOM CORZETTI

truffle oil + pine nut + english pea + porcini cream + pecorino*

pre-select one of the following desserts

BITTERSWEET CHOCOLATE BUDINO

chocolate chantilly + salted chocolate cookie | *served individually*

ROASTED PEAR PARFAIT

hazelnut meringue + brandy mascarpone mousse + candied hazelnut | *served family style*

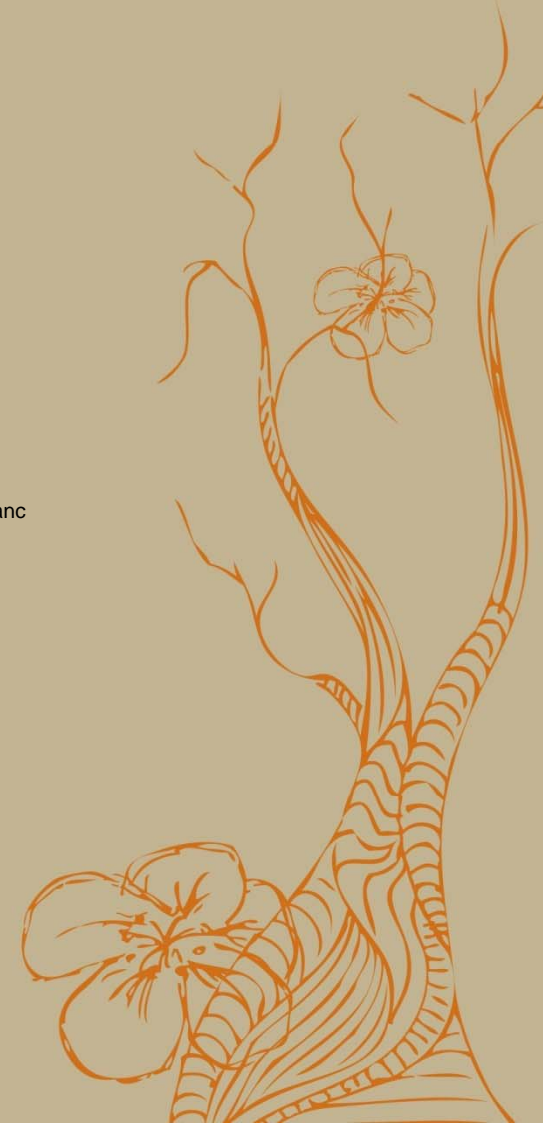


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Additional Starters + Sides

STARTERS | *to add to your menu*

BRUSCHETTA BOARD | \$4 per person
assortment of three daily toppings

POLENTA BOARD | \$4 per person
creamy polenta poured over a wood board + seasonal ragu

FRITTO MISTO | \$5.5 per person
calamari + soft shell crab + shrimp + veg + caper mayo

RICOTTA GNUDI | \$4 per person
sage brown butter + parmigiano + amaretti

GRILLED BBQ OCTOPUS | \$5.5 per person
salted fingerling potato + endive + radish + chili herb vinaigrette + lemon aioli

SIDES | *to add to your menu*

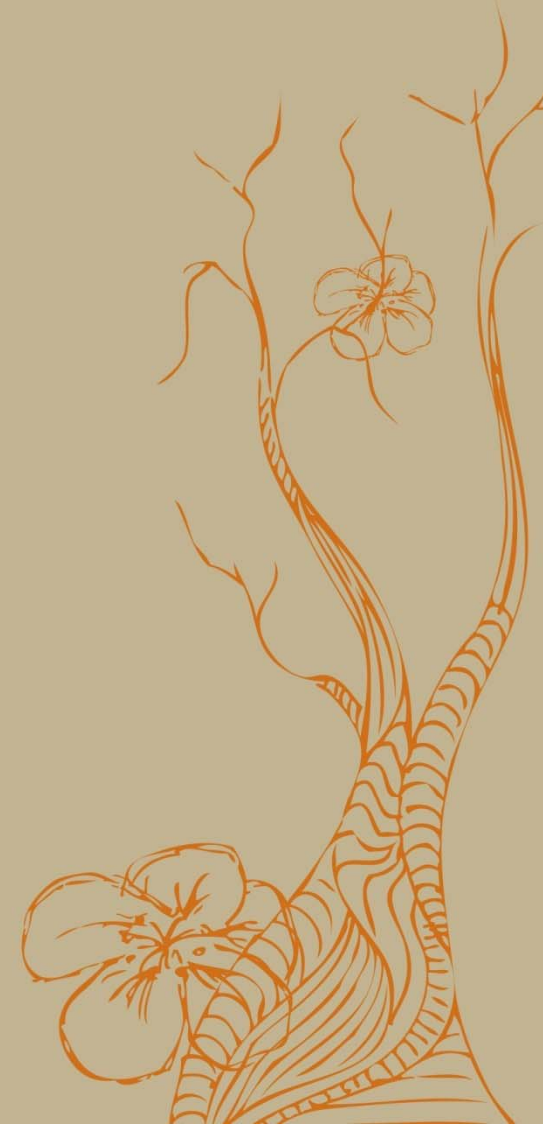
MINI ROSEMARY POTATO FOCCACCIA | \$2 per person
sundried tomato pesto

TRUFFLE PARMESAN FRIES | \$2 per person

FARMER'S MARKET VEGETABLE | \$2.5 per person

GIANT MEATBALL | \$2.5 per person

BURNT BRUSSELS SPROUTS + IVAN'S HOT SAUCE | \$2 per person



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Seasonal lists

VASI | *select two*

SEASONAL TAPENADE

CHICKEN LIVER PÂTÉ + SHALLOT MARMELATA

CECI BEAN HUMMUS + PIQUILLO JAM

GORGONZOLA WALNUT MOUSSE + SUNDRIED TOMATO*

BURRATA + FIG COMPOTE

PASTA | *select one*

RIGATONI BOLOGNESE | ricotta fresca

GOAT CHEESE + TOASTED ALMOND RAVIOLI | asparagus + radish + marsala reduction*

TAHITIAN SQUASH + BUCKWHEAT FETTUCCINI | pearl onion + hazelnut + stinging nettle pesto + candied bacon + ricotta salata

HOUSEMADE DUCK SAUSAGE + HERB CAVATELLI | cherry + charred rapini + crispy duck crumbs

SHORT RIB PAPERDELLE | cremini mushroom + parmigiano

LASAGNA AL FORNO | bésciamela + sausage + veal ragu

SPICY SHRIMP PUTTANESCA ANGEL HAIR | olive + caper + tomato

FORAGED MUSHROOM CORZETTI | truffle oil + pine nut + english pea + porcini cream + pecorino*

PIZZA | *select two*

PORK BELLY + FARM EGG | potato + scallion + asiago + bésciamela

FIG + GORGONZOLA | caramelized onion + candied pecan + arugula + aged balsamic*

MARGHERITA | san marzano tomato + housemade mozz + basil

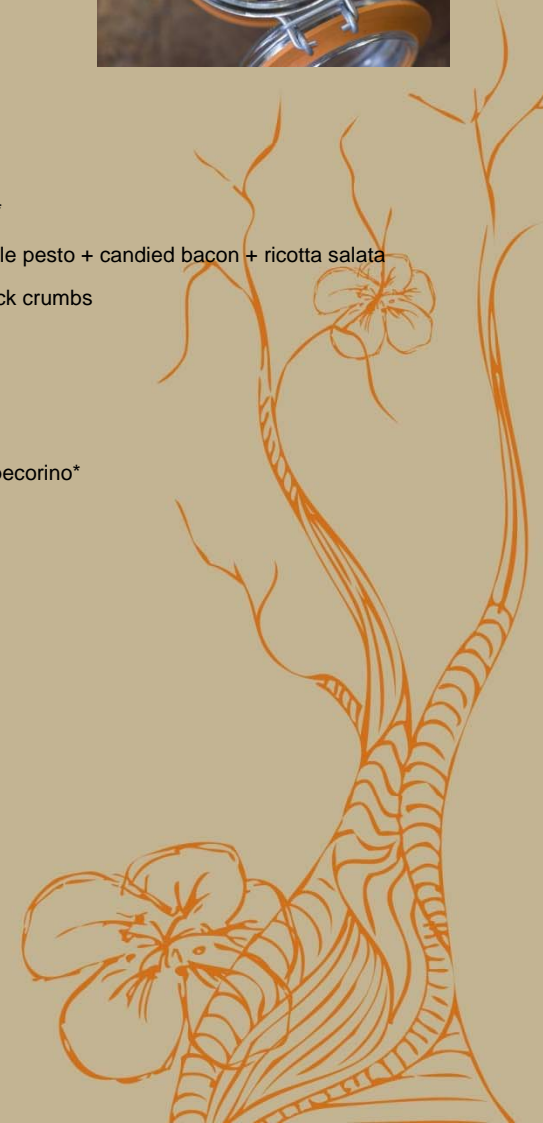
LEMON GOAT CHEESE + ZUCCHINI | cherry tomato + caramelized onion

MEATBALL + MOZZARELLA DI BUFULA | spinach + fontina + parmesan

PEPPERONI + FENNEL SAUSAGE | housemade mozz + peppadew pepper

FORAGED MUSHROOM | taleggio + braised leek + truffle oil

SPECK + CAMELIZED PINEAPPLE | serrano chile + tarragon + housemade mozz



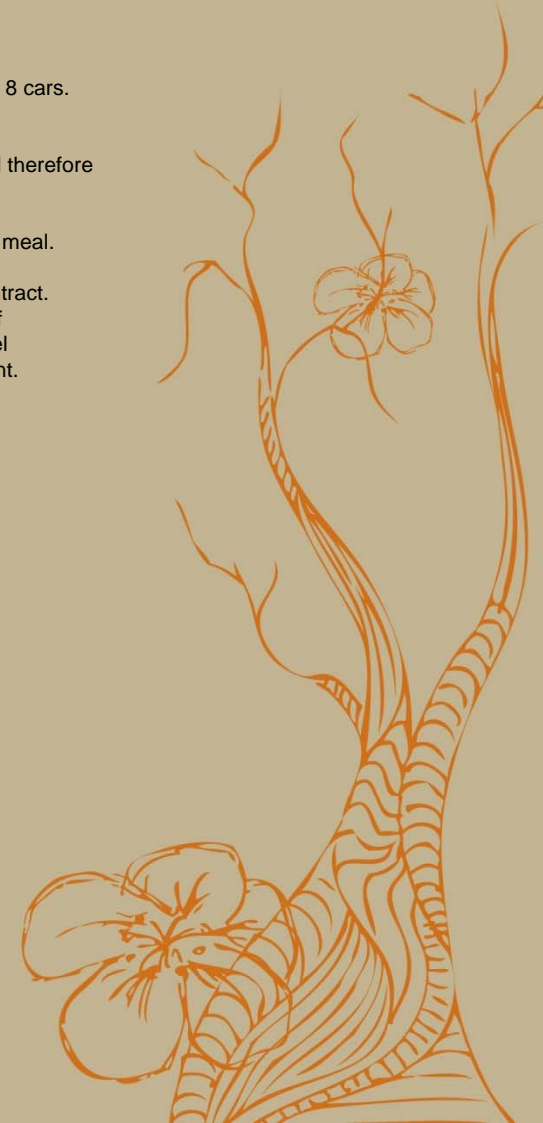
CUCINA urbana

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Valet service is available for group parties of 20 or more. Price is \$9 per car | minimum 8 cars.
Regular valet service is available Tuesday through Saturday evenings.

- Cucina Urbana uses the finest local, sustainable and organic seasonal ingredients and therefore reserves the right to change any menu item due to availability.
- We will gladly accommodate any guest with a dietary restriction by preparing a special meal.
- To make a reservation for a party of 10 or more CUCINA urbana requires a signed contract. Full payment is due at time of reservation. There is limited availability on the number of guests and reservation times depending on the night and/or day of the week. To cancel your reservation, you are required to notify CUCINA urbana 72 hours prior to your event. If you do not cancel within this time frame a pre-determined fee will apply.
- If the number in your party is 50 or more you will be required to buy-out the restaurant. Please inquire further as to cost and availability.
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urban KITCHEN *catering*



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Urban Kitchen is the catering division of Kensington Grill and Cucina Urbana restaurants and creates unrivaled menus that will captivate your guests and exceed your expectations.

The cuisine, atmosphere, and decor of both of our award winning restaurants are reflected in the fresh, bold style presented by **Urban Kitchen Catering**. Our team, led by Tracy Borkum, has influenced the evolving culinary growth of San Diego, America's finest city. The combined talents of the chefs at Kensington Grill and Cucina Urbana produce compelling, creative, unique and delicious gastronomic fare.

Our menus reflect the modern culinary fashion of global influence as well as embracing the best of traditional offerings. Whether an intimate wedding, company event, birthday bash or holiday celebration, **Urban Kitchen** offers complete catering services - from menu to tabletop design, all tailored to meet your guest's every need.

- Fine-dining restaurant trained catering staff with the finest service standards
- Cutting-edge tabletop design | seasonal touches
- Global influenced menus | traditional fare
- Performance based | reliable, dependable and accountable

Contact: carmelle@urbankitchengroup.com

