



CHANDLER'S

OCEANFRONT DINING

A Coastal Kitchen & Bar

Chef's Garden Culinary Experiences at Cape Rey

INTERACTIVE CHEF'S ADVENTURE & MENUS

CAPE REY OFFERS A UNIQUE AND MEMORABLE CULINARY EXPERIENCE LIKE NO OTHER, AS YOU SPEND TIME WITH AND LEARN FROM OUR CHEFS, AS YOU SOURCE AND CREATE A DELICIOUS MEAL RIGHT ALONGSIDE THEM. THE CHEF'S GARDEN TABLE WILL BE SET TO IMPRESS WITH SPECTACULAR OCEAN VIEWS, FOR YOU TO ENJOY THE FRUITS OF THE DAY WITH YOUR GUESTS.

EMAIL FOR MORE DETAILS & TO RESERVE YOUR DATE: MEET@CAPEREY.COM



Farmers Market Tour & Brunch Experience

DESCRIPTION

Guests will start the day with a guided tour of a local Southern California farmers market with the chef. They will select fresh produce and artisan products, followed by a hands-on cooking class and a brunch where everyone can enjoy the meal they helped prepare.

MENU

Starter

FRESH FRUIT SALAD WITH MINT & HONEY

Recipe: Combine mixed berries, melon, and citrus with fresh mint and a drizzle of local honey.

Main Course

VEGETABLE FRITTATA

Recipe: Sauté a mix of farmers market vegetables (such as bell peppers, onions, and spinach) and combine with eggs, a splash of cream, and shredded cheese. Bake until set.

Side

ARTISAN BREAD WITH HERB BUTTER

Recipe: Serve sliced fresh bread from a local bakery with butter mixed with finely chopped herbs (such as parsley, thyme, and chives).

Dessert

LEMON RICOTTA PANCAKES

Recipe: Mix ricotta cheese, lemon zest, and lemon juice into pancake batter. Cook on a griddle and serve with fresh berries and maple syrup.

Recipes to Take Home

Detailed recipes for each dish, including ingredient lists and step-by-step instructions.

PER PERSON \$120

All experiences require a minimum of 6 guests and a maximum of 10 when dining out at the garden private table.

If a group is larger than 10, a table can be set on the patio next to the garden with a maximum of 16 guests.

All Experiences include Iced Tea, Coffee and Hot Tea. Wine and Beer pairings and other bar offerings are available upon request and will incur additional costs. All experiences are based on availability of the Chef and the offsite location offered. Experiences must be confirmed at least one month before arrival date to allow adequate planning time for your event.

Prices are subject to applicable sales tax + 26% service charge.

Coastal Seafood Adventure & Lunch

DESCRIPTION

Join the chef on a morning trip to a local fish market or pier, to pick up the freshest catch of the day. Guests will learn about sustainable seafood practices and participate in preparing a delicious seafood-centric lunch.

MENU

Starter

CEVICHE

Recipe: Dice fresh fish (such as halibut or shrimp), and marinate in lime juice with diced tomatoes, onions, cilantro, and jalapeños.

Main Course

GRILLED FISH TACOS

Recipe: Marinate fish fillets in lime juice, garlic, and chili powder, then grill and serve on corn tortillas with cabbage slaw, avocado, and a squeeze of lime.

Side

MEXICAN STREET CORN (ELOTE)

Recipe: Grill corn on the cob and coat with a mixture of mayonnaise, sour cream, cotija cheese, chili powder, and lime juice.

Dessert

CHURROS WITH CHOCOLATE SAUCE

Recipe: Prepare churro dough, pipe into hot oil, fry until golden, and coat with cinnamon sugar. Serve with a rich chocolate dipping sauce.

Recipes to Take Home

Complete recipes for each dish, including techniques for handling and cooking fresh seafood.

PER PERSON \$130

All experiences require a minimum of 6 guests and a maximum of 10 when dining out at the garden private table.

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1 PONTO ROAD, CARLSBAD, CA 92011 | CHANDLERSCARLSBAD.COM | 760-683-4003

Organic Farm Visit & Family-Style Dinner

DESCRIPTION

Participants will visit a local organic farm to harvest their own vegetables and herbs. The chef will lead a hands-on cooking class culminating in a family-style dinner, where guests can enjoy the fruits of their labor.

MENU

Starter

GARDEN SALAD WITH LEMON VINAIGRETTE

Recipe: Combine freshly picked greens, cherry tomatoes, cucumbers, and radishes. Dress with a vinaigrette made from lemon juice, olive oil, Dijon mustard, and honey.

First Course

ROASTED BEET & GOAT CHEESE SALAD

Recipe: Roast beets until tender, slice and serve with crumbled goat cheese, arugula, and walnuts, drizzled with a balsamic reduction.

Main Course

HERB-CRUSTED ROASTED PORK LOIN

Recipe: Rub pork loin with a mixture of chopped fresh herbs (such as sage, rosemary, and thyme), garlic, and olive oil. Roast until tender and juicy.

Side

GARLIC & HERB ROASTED POTATOES

Recipe: Toss baby potatoes with olive oil, minced garlic, and chopped herbs. Roast until golden and crispy.

Dessert

FARM FRESH BERRY CRUMBLE

Recipe: Combine mixed berries with sugar and a touch of lemon juice. Top with a crumble mixture of oats, flour, butter, and brown sugar. Bake until bubbly and golden.

Recipes to Take Home

Detailed instructions for each course, with tips on selecting and preparing fresh farm produce.

PER PERSON \$140

All experiences require a minimum of 6 guests and a maximum of 10 when dining out at the garden private table.

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West Coast "La Bomba" *Paella Cooking Class Lunch or Dinner*

DESCRIPTION

Dive into the flavors of Spain with a California twist and enjoy an outdoor paella making experience while dining al fresco at our beautiful Garden Table. In this Chef-driven interactive class and dining experience, learn the tricks of making a beautiful, bountiful, and flavorful Paella using the freshest local ingredients.

MENU

Starter

CLASIC GARDEN TOMATO GAZPACHO

Recipe: Blend fresh picked tomatoes off the vine with garlic, olive oil, cucumber, peppers, fresh herbs and spices to taste.

Main Course

WEST COAST "LA BOMBA" PAELLA

Recipe: Using traditional paella pans and the classic Spanish rice with saffron, add shrimp, clams, mussels, and Spanish chorizo.

Dessert

CREMA CATALANA

Recipe: Learn how to make a traditional Crema Catalana as you add some lemon zest and cinnamon to round out this decadent and delicious custard dessert.

Recipes to Take Home

Complete recipes for each dish, including chef tips and safety guidelines.

PER PERSON \$150

All experiences require a minimum of 6 guests and a maximum of 10 when dining out at the garden private table.

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