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OCHO. NUEVE. DIEZ.
A Journey of Flavor at NINE-TEN.

Thursday, February 12th, 6:30 pm

\$180 per person (*plus tax; includes gratuity*)

WELCOME RECEPTION:

KUMIAI OYSTER

Nasturtium oil, Meyer lemon foam, pink pepper corn

MEYER LEMON & BLOOD ORANGE PALOMA

Ocho Plata, Meyer lemon oleo saccharum,
blood orange chamoy, guajillo citrus salt rim

FIRST COURSE:

SALT SPRING MUSSEL AGUACHILE

Avocado, purple ninja radish, cilantro

OCHO REPOSADO

SECOND COURSE:

PAN SEARED MAINE SCALLOPS

Yu choy, black trumpet mushroom, spring onions,
date purée, Buddha's hand marmalade, sumac,
sunflower, green garlic dashi emulsion

OCHO PLATA

THIRD COURSE:

CARA CARA SORBET & VANILLA GRANITA

BARREL PROOF OCHO REPOSADO

FOURTH COURSE:

SMOKED LIBERTY FARMS DUCK BREAST

Mole Poblano, chayote squash, Pichuberry,
reposado gastrique/cilantro oil

OCHO EXTRA AÑEJO

FIFTH COURSE:

FLAN

Strawberry caramel, strawberry salad,
añejo whipped cream, black lime

OCHO AÑEJO

Reservations:

nine-ten.com/event/ocho/
858.964.5400

