



BACKGROUND

A CLEARLY CALIFORNIAN CULINARY VISION

Twenty/20 Grill & Wine Bar is a Mediterranean style restaurant offering an airy feel, spectacular panoramic vistas of the Pacific coastline and a seamless transition between indoors and out. Its menu is indicative of the casually coastal environment found in this North San Diego county community at the Sheraton Carlsbad Resort & Spa. Encompassing over 5200 square feet including 1700 square feet of outdoor patio space, Twenty/20 caters to a wide range of tastes, simultaneously offering a casual or elegant dining experience for breakfast, lunch, dinner, business or pleasure. Its extensive patio complete with fireplace is one of the most sought-after tables for cocktails, happy hour and dinner at sunset.

The restaurant is part of the sustainable food movement with the executive chefs sourcing sustainable and organic locally grown produce from local Valdivia Farms; artisan producers are interviewed continually to provide the hotel with naturally raised meats and fish, tomatoes and fresh greens, herbs, cheeses and other locally grown food items. The hotel's kitchen team practices sustainable cooking and the resort is kept in the "green zone" with naturally raised beef and lamb, using only non-threatened fish and seafood from countries with sustainable water and fishing practices. French and California influences create a Coastal California menu driven by the freshest of the season with the menu changing seasonally.

Wines... From Around the World

- Twenty/20 Grill & Wine Bar is fortunate to have some of the best of California wines on its wine list. Added to these are wines from smaller, more global vineyards from South America, Italy, Australia, France and other parts of the world. These are served by the bottle and/or glass and at reasonable prices. In addition, Twenty/20 offers a half-price wine night, allowing customers to sample and taste new and unique wines while enjoying special prices and often times tastings in the wine bar.

Menu Highlights – With Menus Changing with the Growing Seasons

Brandt Farms Boneless Short Rib

Creamy Polenta | Broccolini | Natural Pinot Noir Roasting Jus

Brandt Farms Steak Au Poivre

Potato Croquettes with Gruyère | Crispy Baby Spinach | Madagascar Green Peppercorns | Demi Glace

Roasted Berkshire Pork Loin

Mustard-Curry Marinated Chop | Smoked Pork Rolls | Wok Tossed Vegetables

Seared Nantucket Scallops

Tomato | Red Onion | Cucumber | Pancetta | Hand Made Udon Noodles | Ponzu | Beurre Blanc

Lobster and Blue Crab Pot Pie

Maine Lobster | Jumbo Blue Crab | Creamy Lobster Bisque | English Peas | Fennel | Brandy

House Made Potato Gnocchi

Wild Mushrooms | Green Asparagus | Valdivia Farms Tomatoes | Goat Cheese

Kid Friendly Dining

- Delicious dining is in store for all with Twenty/20's special kids menu and when booking a stay under the "Sheraton Family Package," kids 12 and under eat free. Additionally, kid food is always available and special requests can be accommodated for special diets.

Evenings Sizzle Throughout The Week

- Twenty/20 Grill & Wine Bar boasts hot special evening plans most days of the week. From Prime Time Sundays with Prime Rib selections, Monday Night Sliders & Brews for NFL fans, Half-Off Wine Tuesdays with flights, tastings and selection tips by our sommelier to Special Event Wednesdays, which showcase local artisanal producers and guest chefs. On Thursday nights its Tapas (summer/fall) or Tastes of San Sebastian (winter/ early spring) with small plates and Prix Fixe Fridays offers a \$30 local and sustainably raised weekly changing menu.

Located adjacent to world-class golf and the famous LEGOLAND California theme park as well as near Carlsbad's business center and toniest neighborhoods, Twenty/20 Grill & Wine Bar is open daily from 6:30 to 10:30 a.m. for breakfast, 11 a.m. to 2:30 p.m. for lunch: 5:30 to 10 p.m. for dinner. The bar menu and wine bar is also available from 2:30 to 11 p.m. For more, call 760-827-2400 or visit www.twenty20grill.com.

Updated 1/2010