

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!

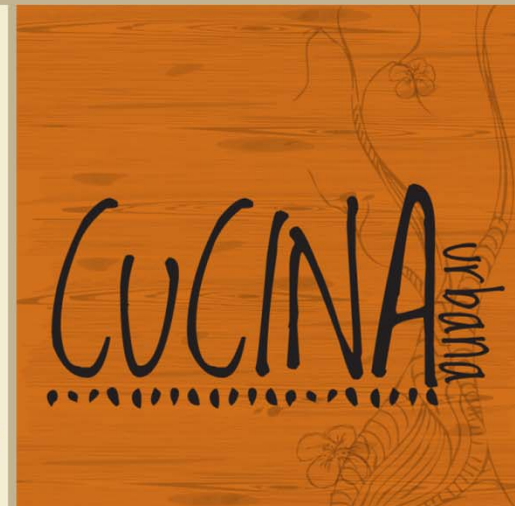
For off site catering, please contact URBAN KITCHEN CATERING, our full service catering company facilitating events from 10 to 500.



4055 adams avenue
san diego ca 92116
619.281.4014



505 laurel street
san diego ca 92101
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Kensington Grill

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 seafood + red meat option

LEMON LINGUINE
shiitake + maitake + trumpet mushrooms | english pea | noord hollander

PAN ROASTED JIDORI CHICKEN
lemon verbena basil pesto | herb red bliss | yellow wax bean | heirloom cherry tomato | pan jus

BRAISED SHORT RIB
white bean rosemary purée | honey glazed baby carrot | pinot reduction

PANEE'D SEA BASS
horseradish crust | smashed potato | crispy leek | chive oil

pre-select one of the following desserts

CHOCOLATE POT DE CRÈME
hint of espresso | whipped cream

CRÈME BRÛLÉE
seasonal

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in the hood
since 1995

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Menu # 2 | \$44 per person

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

CARLSBAD 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

PANKO CRUSTED SOFT BOILED EGG

asparagus | fava bean | pea | piquillo pepper | pesto sherry vinaigrette | tabasco aioli

MAC N' SHROOMS

fontina | parmesan | foraged mushroom | panko

ROASTED PEPPER HUMMUS

seasonal veg | grilled pita

WILD ARUGULA + MANGO + GORGONZOLA SALAD

candied hazelnut | clover honey emulsion

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

LEMON LINGUINE

shiitake + maitake + trumpet mushrooms | english pea | noord hollander

PAN ROASTED JIDORI CHICKEN

lemon verbena basil pesto | herb red bliss | yellow wax bean | heirloom cherry tomato | pan jus

BRANDT BEEF NEW YORK STRIP

buttermilk fontina gratin | balsamic bordelaise | broccoli rabe

HERB ROASTED SALMON

tomato braised cauliflower | basil butter

pre-select one of the following desserts

CHOCOLATE POT DE CRÈME

hint of espresso | whipped cream

CRÈME BRÛLÉE

seasonal



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Menu # 3 | family style coursed menu | \$44 per person

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

BRUSCHETTA

chili shrimp + avocado fennel mousse
grilled peach + lemon marjoram ricotta + pepita
burrata + heirloom tomato + basil + balsamic
spicy baba ganoush + basil pesto + tomato jam
chipotle bacon jam + egg + chive
chicken liver pâté + balsamic onion

HOG BAR

House cured guanciale + peperonata hash
pistachio + sun dried tomato sausage
bacon selection: plain ol' | candied | peppered | jalapeño

WILD ARUGULA + MANGO + GORGONZOLA SALAD

candied hazelnut | clover honey emulsion

PANKO CRUSTED SOFT BOILED EGG

asparagus | fava bean | pea | piquillo pepper | pesto sherry vinaigrette | tabasco aioli

LEMON LINGUINE

shiitake + maitake + trumpet mushrooms | english pea | noord hollander

HERB CRUSTED SEARED AHI

tomato braised cauliflower | basil butter

BRAISED SHORT RIB

white bean rosemary purée | honey glazed baby carrot | pinot reduction

SEASONAL DESSERT PLATTER

chef's whim



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FYI

- An 18% service fee will be automatically added to all tables with eight (8) to fifteen (15) guests. A 20% service fee will be added to tables with sixteen (16) or more guests. A 7.75% 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.



in the hood
since 1995

CUCINA urbana

Menu # 1 | Prix Fixe | \$39 per person

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

RICOTTA GNUDI

sage brown butter + parmigiano + amaretti

PROVOLONE RED PEPPER ARANCINI

nettle salsa verde

RED OAK + ENDIVE SALAD

persimmon + candied pecan + sherry vinaigrette*

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

ROASTED 'JIDORI' CHICKEN

fontina polenta + white asparagus + swiss chard + pistachio pesto + poached hen egg*

VEAL 'PICCATA'

grilled sweet corn + oyster mushroom conserva + spinach + caper + speck

COLUMBIA RIVER STEELHEAD TROUT

olive + caper + tomato

BUCKWHEAT + ENGLISH PEA TAGLIATELLE

smoked tahinian squash + mustard green + pearl onion + panna

BITTERSWEET CHOCOLATE BUDINO

cocoa chantilly + salted chocolate cookie



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CUCINA urbana

Menu # 2 | Prix Fixe | \$46 per person

KABOCHA SQUASH + PARSNIP RAVIOLI

porcini + chanterelle + aged balsamic + cocoa + sage

RED OAK + ENDIVE SALAD

persimmon + candied pecan + sherry vinaigrette*

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

ROASTED 'JIDORI' CHICKEN

fontina polenta + white asparagus + swiss chard + pistachio pesto + poached hen egg*

ROASTED PORCHETTA

white rose potato + brambly apple + cipolini onion + bacon jus

COLUMBIA RIVER STEELHEAD TROUT

brown butter potato + caramelized fennel + squash bagna cauda + corn brodo

GRILLED 'BRANDT FARMS' RIBEYE

mascarpone potato croquette + flat bean + cauliflower + sauce bordelaise + pepper vinaigrette + arugula purée

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

BITTERSWEET CHOCOLATE BUDINO

cocoa chantilly + salted chocolate cookie

GRANNY SMITH APPLE + QUINCE CRISP

cinnamon biscotti crumble + spiced pecan caramel gelato



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CUCINA urbana

Menu # 3 | Family Style | \$36 per person

RICOTTA GNUDI
sage brown butter + parmigiano + amaretti

PROVOLONE RED PEPPER ARANCINI
nettle salsa verde

RED OAK + ENDIVE SALAD
persimmon + candied pecan + sherry vinaigrette*

MARGHERITA PIZZA
san marzano tomato + housemade mozz + basil

SHRIMP PUTTANESCA ANGEL HAIR
olive + caper + tomato

VEAL 'PICCATA'
white corn + speck ham + oyster mushroom convsera

DESSERT SAMPLER
chef's seasonal selection



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CUCINA urbana

Menu # 4 | Family Style | \$46 per person

RICOTTA GNUDI

sage brown butter + parmigiano + amaretti

PROVOLONE RED PEPPER ARANCINI

nettle salsa verde

BURRATA + SPECK 'CAPRESE'

roasted persimmon + candied pecan + fried shallot + sherry vinaigrette

RICOTTA CAVATELLI + DUCK CONSERVA

grilled anaheim chili + green garlic and sorrel sugo + ricotta salata

ROASTED PORCHETTA

white rose potato + brambly apple + cippolini onion + bacon jus

BUCKWHEAT + ENGLISH PEA TAGLIATELLE

smoked tahitian squash + mustard green + pearl onion + panna

DESSERT SAMPLER

chef's seasonal selection



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CUCINA urbana

Additional Starters + Sides

STARTERS | *to add to your menu*

VASI | mini mason jars with tuscan toast | \$2 per person

gorgonzola walnut mousse + poached pear*
marinated olives
chicken liver pâté + brown sugar shallot
ham hock pâté + pickled mustard seed

ANTIPASTI BOARD | \$4 per person

assortment of three different bites

POLENTA BOARD | \$4 per person

creamy polenta poured over a wood board + seasonal ragu

STUFFED FRIED SQUASH BLOSSOMS | \$5.5 per person

herb ricotta

RICOTTA GNUDI | \$4 per person

sage brown butter + parmigiano + amaretti

GRILLED OCTOPUS | \$5.5 per person

melon + porchetta + potato + 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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- 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.
- CUCINA urbana uses the finest local, sustainable and organic seasonal ingredients and therefore reserves the right to change any menu item due to availability. Items designated with * denote nut allergy.
- We will gladly accommodate any guest with a dietary restriction by preparing a special meal.
- To make a reservation for a party of eight (8) or more guests in the Wine Shop, CUCINA urbana requires a signed contract. There is a \$500 minimum in the Wine Shop on Thursdays, Friday and Saturdays and everyday between December 1 and December 30.
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.
- All buy-outs and parties of eight (8) or more guests booked during the month of December require a fifty percent (50%) non-refundable deposit.



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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 gastronomical fare.

Our menus reflect the modern culinary fashion of global influence as well embracing the best of traditional offerings. Whether a holiday celebration, intimate wedding, company event, birthday bash or team-building exercise, **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

Urban Kitchen partners with some of the most exclusive and beautiful venues around San Diego County:

- Scripps Seaside Forum + Martin Johnson House | La Jolla
- La Jolla Rancho Private Estate | La Jolla
- San Diego Museum of Art + Mingei Museum | Balboa Park
- Star of the Sea | San Diego Bay
- America Yacht | San Diego Bay

To have our team assist you with your holiday party planning at any venue, contact Carmelle Piña, catering manager to discuss your event at 619.239.2222 or carmelle@urbankitchengroup.com

