

# INTERNATIONAL

WOODFIRED STEAK | SEAFOOD | RIBS

# Smoke



PRIVATE DINING

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DEL MAR

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# Smoke

Inspired by **AYESHA CURRY** and **CHEF MICHAEL MINA's** shared love of global travels and international cooking techniques, **INTERNATIONAL SMOKE** ignites a new spark of flavor and creativity focused on woodfired steaks, seafoods, ribs, and vegetarian entrees to create flavorful dishes that are craveable worldwide.

## PRIVATE DINING

Ideal for leisure or business meetings, our private dining room accomadates up to 26 guests for a seated dinner. The restaurant is also available to reserve in its entirety.

## LOCATION

3387 Del Mar Heights Rd Building 1  
San Diego, CA 92130

## CONTACT

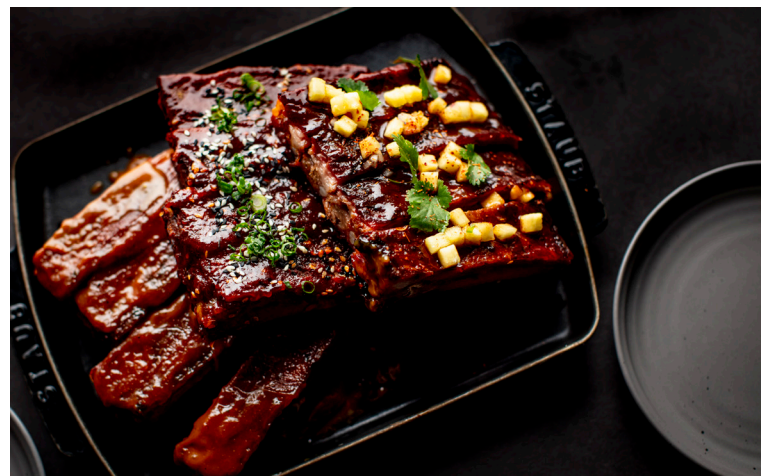
Phone: 619.331.4528

Email: [Info.DM@InternationalSmoke.com](mailto:Info.DM@InternationalSmoke.com)

## HOURS OF OPERATION

Fri - Sat | 11:30am - 9:30pm

Sun, Tues - Thurs | 11:30am - 8:30pm





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No matter the occasion, we've got you covered. Check out our full suite of options for all of your private dining and special event needs.

## FULL RESTAURANT

255 Seated | 350 Cocktail



## PRIVATE DINING ROOM

26 Seated | 50 Cocktail



## FULL PATIO

75 Seated | 100 Cocktail

## DINING PATIO

55 Seated | 65 Cocktail

## BAR PATIO

20 Seated | 35 Cocktail



**FEUGO DINNER \$78 PER PERSON, FAMILY-STYLE**

**STARTERS**

Select Two (Served Family Style)

**AYESHA'S FRESH BAKED CORNBREAD** Thai Red Curry Butter

**SPICY THAI BEEF LETTUCE CUPS** Thai Basil, Chili, Toasted Rice, Sweet Chili Glaze

**'PEKING' SMOKED PORK BELLY BAO BUNS** Cucumber, Scallion, Pork Rind, Bbq-Hoisin Sauce

**GRILLED TRUFFLE CAESAR** **VEG, CBGF** Parmesan Cheese, Garlic Streusel

**WHOLE ROASTED CAULIFLOWER** **GF, V** Golden Raisins, Tehina, Pistachio, Fried Shallots, Pomegranate

**ADDITIONAL STARTERS \$8 / PP**

**SIDES**

Select Two (Served Family Style)

**CRAB FRIED RICE** **GF** Scrambled Eggs, Garlic Butter

**FRIED BRUSSEL SPROUTS** **GF** Tamari Caramel, Crispy Onions

**BABY BOK CHOY** **GF, V** Ginger, Fried Shallots, Sesame Seeds

**MUSHROOM MEDLEY** **GF, V** Sugar Snap Peas

**SQUASH MEDLEY** **VEG** Tempura Squash Blossom, Herb Ricotta, Spaghetti & Honey Nut Squash

**ADDITIONAL SIDES \$6 / PP**

**SIGNATURE ENTREES**

Select Two (Served Family Style)

**ST. LOUIS CUT PORK 1/2 RACK OF RIBS** American Barbecue, Sliced Pickles

**PAN SEARED SALMON** **GF** Sunchoke & Pear Puree, Vegetable Medley, Chive Oil

**'SINALOAN' STYLE MARY'S CHICKEN** **GF** Achiote, Sweet Potatoes, Avocado, Salsa macha

**CHARBROILED MISO CHILEAN SEA BASS** Argentinian Sweet Prawns, Floating Vegetables, Dashi Consume

**CENTER-CUT FILET MIGNON** **GF** Whipped Potato, Cipollini, Mushrooms, Brandy-Peppercorn Sauce

**ADDITIONAL ENTREES \$14 / PP**

**DESSERT**

**ROOT BEER FLOAT** Vanilla Ice Cream, Walnut Chocolate Chip Cookie

Menu Pricing Subject to Change & Not Inclusive of Beverages, Tax, 5% Setup Fee or Service Charges.

**GF** Gluten Free • **VEG** Vegetarian • **V** Vegan • **CBV** Can Be Vegan • **CBGV** Can Be Gluten Free

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.  
Kindly be sure to inform your server/bartender of any allergies or dietary restrictions.

## KEMURI DINNER \$85 PER PERSON, CHOICE OF ENTREE

**AYESHA'S FRESH BAKED CORNBREAD** Thai Red Curry Butter {All Guests Receive Individual Corn Bread}

### STARTERS

Select Three (Served Family Style)

**SMOKED PORK BELLY BAO BUNS** Cucumber, scallion, pork rind, bbq-hoisin sauce

**GRILLED TRUFFLE CAESAR** **VEG, CBGF** Sweet Onion Crema, Parmesan Cheese, Truffle Dressing

**DOUBLE SMOKED BACON 'WEDGE'** **GF** Baby Iceberg, Tomatoes, Blue Cheese, Egg, Red Onion,  
Buttermilk Ranch

**BAJA STYLE CEVICHE** **GF** Smoked Almond, Avocado, Lemon, Lime, Cilantro, Cumin

**ADDITIONAL STARTERS \$8 / PP**

### ENTREES

Select Three (For Your Guest Choice)

**'SINALOAN' STYLE MARY'S CHICKEN** **GF** Achiote, Chili, Sweet Potatoes, Avocado, Salsa Macha

**PAN SEARED SALMON** **GF** Sunchoke & pear puree, seasonal vegetables, chive oil

**CHARBOILED MISO CHILEAN SEA BASS** Argentinian Sweet Prawns, Floating Vegetables, Dashi Consume

**CENTER-CUT FILET MIGNON** Whipped Potato, Cipollini, Mushrooms, Brandy Sauce

**SMOKED KOREAN STYLE PRIME BRISKET** **GF** Steamed White Rice, Cucumber Kimchi, Sesame-Soy Glaze

**ST. LOUIS PORK ½ RACK RIBS** Choice: American Barbecue, Korean Sesame-Gochujang, Mexican Chipotle

**WHOLE ROASTED CAULIFLOWER** **V** Golden Raisins, Tehina, Pistachio, Pomegranate

### DESSERT

Select One (Served Individually)

**SUGAR & SCRIBE KEY LIME PIE** Ginger Snap, Graham Crust, Whipped Cream

**MOLTEN LAVA CAKE** Coconut gelato, toasted coconut, marcona almonds

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## BEVERAGE PACKAGES

(20+ Persons, Based On 2-Hour Bar Service)

### **FULL BAR PACKAGE**    \$40 PP

2 Specialty Cocktail Options, Well Spirits, House Wines (White, Red, Sparkling), Seasonal beers  
\$20 Each Additional Hour, Per Person

### **FULL BAR PREMIUM PACKAGE**    \$50 PP

2 Specialty Cocktail Options, Premium Spirits, House Wines (White, Red, Sparkling), Seasonal Beers  
\$25 Each Additional Hour Per Person

### **WINE + BEER PACKAGE**    \$30 PP

House Wines (White, Red, Sparkling), Seasonal Beers  
\$15 Each Additional Hour, Per Person

### **PREMIUM WINE UPGRADE**    \$15 PP

If You Do Not Wish to Select a Bar Package, All Beverage Will Be Charged Based On Consumption

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## **CORKAGE POLICY**

\$25 For Each Bottle Up to (2) Bottles (750ml)  
Then \$50 For Every Additional Bottle

## **CAKE CUTTING / PLATING FEE**

\$5 Per Person

## **NO VALET PARKING AVAILABLE**

Please Allow Time to Find Garage Parking or Nearby Street Parking

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## COCKTAIL RECEPTION PACKAGES

(Parties of 15 or More)

### HAPPY HOUR

**\$40 PER PERSON**

Select Two Passed Canapes & Three Stationed Platters

### SMOKE A LITTLE, DRINK A LITTLE

**\$55 PER PERSON**

Select Three Passed Canapes & Five Stationed Platters

### TOAST OF THE TOWN

**\$65 PER PERSON**

Select Four Passed Canapes & Five Stationed Platters

Includes Ayesha's Red Curry Cornbread, Thai Red Curry Butter

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## STATIONED PLATTERS

**AYESHA'S RED CURRY CORNBREAD** Thai Red Curry Butter

**MICHAEL'S MOM'S FALAFEL & CRUDITE** Hummus, Tehina, Za'atar, Tomato Jam

**RIB TIP MAC & CHEESE** Cornbread Crumble

**SMOKED PORK RIBS** American Bbq

**HOT SEAFOOD PLATTER** Chef Seasonal Selection (Additional \$12 PP)

**VEGAN TIRAMISU** **V** Espresso, Cashew, Chocolate Cookie Crust

**FRESH BAKED COOKIES** Valrhona Chocolate, Walnuts

**KEY LIME PIE** Whipped Cream, Raspberries

## PASSED CANAPES

**SWEET CHILI PORK BELLY**

**SMOKED SHRIMP COCKTAIL**

**SMOKED SALMON & CUCUMBER**

**SHORT RIB BOSSAM**

**VEGGIE TOSTADA**

**TOM KHA SOUP SHOOTERS**

**CRISPY CAULIFLOWER** **V**

**FALAFEL & ENDIVE**

**SINALOAN CHICKEN SKEWER**

## SUPPLEMENTAL CHEF ACTION STATIONS

**RIBS** \$25 PP Trio of Smoked Ribs

**GRAND SHELLFISH DISPLAY** \$50 PP Oysters, Smoked Shrimp, King Crab

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