

Smith, Kim@DTSC

From: Smith, Kim@DTSC
Sent: Thursday, February 14, 2013 11:43 AM
To: Weiner, Peter H.
Subject: RE: Would Debbie be interested in Thirteen (1300 H St at the Stirling Hotel)?

Hello Peter,

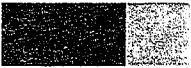
I think she would love it, but let me double-check. She will be out of her meeting in 10 minutes.

Thanks.

From: Weiner, Peter H. [<mailto:peterweiner@paulhastings.com>]
Sent: Thursday, February 14, 2013 11:35 AM
To: Smith, Kim@DTSC
Subject: Would Debbie be interested in Thirteen (1300 H St at the Stirling Hotel)?

THIRTEEN

Lunch Menu



- Restaurant THIR13EN copyright 2013

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Oysters on the half-shell 2.5\$ ea.
Served with Chili Mignonette & Sweet Melon Granita. (minimum 3)

Caesar Salad 10\$
Romaine Lettuce served with Boquerones, Garlic, Manchego Cheese & Croutons.

Harvest Salad 9\$
Feeding Crane Farms Mixed Greens with toasted Marcona Almonds, Manchego Cheese, Stone Fruit & Golden Balsamic Vinaigrette.

Shanghai Salad 15\$
Grilled Citrus-Ginger Chicken on a Salad of Napa Cabbage, Mizuna, Asian Vegetables, Mandarin Oranges, Chili-Lime Cashews, Crispy Noodles & Sesame-Ginger Vinaigrette.

Grilled Steak Salad 15\$
Hanger Steak on a Salad of Spinach, Arugula, Pickled Red Onions, Seared and Marinated Mushrooms & Bleu Cheese Dressing.
Topped with Marcona Almonds.

Waking Ninja 16\$
Seared Rare Ahi Tuna with Tempura-fried Avocado, Citrus-Ginger Ponzu, Cucumber-Chili Relish and Watermelon Radish-Micro Wasabi Salad.

Mac n' Cheese 10\$
Orecchiette with Fontal, Gruyere, Double Crème Gouda, Roaring 40's Bleu Cheese & Topped with Bread Crumbs.

Scallops 18\$
Pan Seared Diver Scallops over Local White Polenta Cake, with Mushroom Ancho Chili Ragu, Guajillo Chili Sauce & Cilantro Oil.