



San Diego Restaurant Week 2017

Executive Chef Fabrice Hardel

Lunch

Appetizer

Choice of

Watercress and Potato Bisque,
Apple Wood Smoked Bacon, Gruyere

Petite Artisan Lettuce & Humboldt Fog Goat Cheese
Black Mission Figs, Pancetta, Grapes, Aged Balsamic Vinegar

Entrée

Choice of

Togarashi Pepper Crusted Baja Prawns
Roasted Heirloom Cherry Tomato, Pesto Risotto

Kurobuta Pork Belly
Butternut Squash Mousseline, Oyster Mushroom, Maui Sweet Onion

\$20 per person
tax & gratuity additional