

# TWENTY / 20

SAN DIEGO RESTAURANT WEEK

DINNER

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## FIRST COURSE

### Roasted Beet & Persimmon

Beet Puree | Shaved Red Onion | Pistachio  
Cypress Grove Goat Cheese | Fennel Frons  
Teri Farms Micro Arugula | White Balsamic

OR

### Caprese

Heirloom Tomatoes | Burrata Cheese | Basil Oil  
Micro Basil | Aged Balsamic | Balsamic Pearls

OR

### Charred Octopus

Anson Mills Grit Cake | Fried Garlic  
Chili Chimichurri

OR

### Butternut Squash Soup

Roasted Butternut Squash | Nueske Bacon | Olive Oil

## ENTREES

### Braised Lamb Rigatoni

Local Mushrooms | Peas | Lamb Jus  
Shaved Parmesan Cheese

OR

### Free Range Chicken

Cypress Grove Goat Cheese Polenta | Saba  
Shaved Brussels Sprouts | Heirloom Carrots

OR

### Pan Seared Opah

Spicy Carrot Puree | Rice Noodles | Soy-Chili  
Cucumber | Heirloom Tomato | Easter Radish

OR

### Potato Gnocchi

Brown Butter | Peas | Fresh Mint | Almonds

## DESSERT

### 'Thin Mint' Cheesecake

Chocolate Cookie Crumble | Mint Cheesecake  
Chocolate Mousse | Candied Mint

OR

### S'more 'Samoa' Parfait

Coconut Cream | Chocolate | Cookie Crumble  
House Marshmallow | Roasted Coconut