



# San Diego Restaurant Week

**\$50 per person**

- please select one from each course -

- beverage pairings available for an additional \$30 -

appetizer

**Beef Tartare**, levain crisp, mustard-fennel kraut, horseradish, egg yolk, pickled shallot, lovage +2

“**Fish Tacos**”, yellowfin tuna, California avocado, corn nuts +2

Baby **Beets**, fresh cheese mousse, avocado, citrus, fennel, walnuts (Vegetarian/Ask Vegan)

Local **Apples**, brassicas, ricotta salata, dates, buttermilk dressing, pistachio, mint, pomegranate (Vegetarian/Ask Vegan)

**Snapper Crudo**, coconut, cara cara orange, radish, Fresno Chili

Chino Farms Butternut Squash **Soup**, apples, pumpkin seed granola, pickled onions, agave marshmallow, sage (Vegetarian/ask Vegan)

Stinging Nettle **Spaghetti**, Chino Farms broccoli, broccoli pesto, aged cheddar, sourdough gremolata (Vegetarian)

Soft **Egg** 63, fingerling potatoes, mustard, parmesan, potato chip crumble, cured egg yolk (Vegetarian) +2

Charred **Octopus**, nasturtium kimchee, nori tempura, daikon, kumquat-soy glaze, bonito

Niman Ranch **Pork Belly**, smoked pineapple, shelling beans, fish sauce caramel, peanuts, chili oil, pickled onions, shiso, Thai basil

\* A 3% **surcharge** added in support of local and state mandates

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses

## entree

Local **Yellowtail**, fennel soubise, salsify, hedgehog mushrooms, tangerine, buttermilk, chive

Golden **Trout**, almond butter, king oyster mushrooms, romanesco, golden raisin, parsley, capers, brown butter

Roasted **Jidori Chicken**, black trumpet mushroom bread pudding, sweet potato, Chino Farms mustards

Red Wine Braised **Beef** Cheeks, potato-horseradish puree, pickled cabbage, puffed beef tendon, mustard seeds, carrot, spring onion, fine herbs

Niman Ranch Roasted **Pork** Loin, potato polenta, Brussles sprouts, turnips, sorrel-country gravy, apple, celery +4

Roasted **Cauliflower**, sunchokes, wood grilled Chino Farms vegetable top jam, wild mushrooms, Buddha's hand, caramelized vegetable demi-glace (Vegetarian/ask Vegan)

Chino Farms Vegetable **Pot Pie**, salsify, peas, carrots, herbs (Vegetarian/ask Vegan)

**Venison** Loin, parsnip, beet gratin, panisse, venison sausage +10

**Maine Lobster**, green curry-ricotta gnudi, broccoli, kohlrabi, charred scallion, coconut-lobster broth +20

28 Day **Dry Aged New York**, nori onion rings, cream of broccoli, dry aged miso-sauce +30

**Beef Tenderloin**, celery root, roasted carrot, creamed Swiss chard, bone marrow vinaigrette, caramelized garlic +12

## dessert

Milk & Honey **Panna Cotta**, farmer's market pears, brown butter meringue, clove ice cream

Peanut Butter **Semifreddo**, cara cara orange, dark chocolate, caramel corn

**Sorbets**, fresh fruit accompaniments

Garnet **Sweet Potato Cake**, farmer's market apples, sweet potato ice cream, cream cheese

Whipped **Coconut**, chia seed, bee pollen, coconut sorbet, ginger consommé

Warm **Chocolate Tart**, passionfruit, toasted banana bread, kinako ice cream